

WÖLFFER KITCHEN

SAG HARBOR

CURED & RAW

Peconic Oysters* | 20
Verjus mignonette

Tuna Tartare* | 20
avocado, pickled red fresno
yuzu nitsume, plantain chip

Charcuterie & Cheese | 26
artisanal accoutrements

TAPAS

Toasted Naan | 15
chickpea hummus
marinated olives

Steamed Mussels | 22
thyme, shallots, garlic
white wine, butter, crostini

Lollipop Lamb Chops | 22
feta cheese
cucumber relish

Grilled Shrimp | 20
piquillo peppers
chayote, mango-coconut

Stracciatella | 20
honeycomb, grilled bread
marcona almonds

VEGGIES & LEGUMES

Sautéed Spinach | 12
olive oil, reggiano

Black Lentils | 12
coconut red curry

Truffle French Fries | 12
parsley, reggiano

Shishito Peppers | 12
togarashi, sea salt

SALADS

Green Goddess Kale | 16
apple, avocado
cranberries, almonds

Mixed Lettuces | 15
cucumber, tomato, onion
shaved fennel, rosé vinaigrette

Blood Orange Caprese | 18
arugula, fennel, mozzarella pearls
pomegranate vinaigrette

MAINS

Organic Salmon* | 36
black beluga lentils
coconut red curry

Steak Frites* | 48
NY Strip, merlot bordelaise
rosemary parmesan french fries

Grilled Chicken Kabob | 32
carrot ginger purée, chickpea, tomato
summer squash, salsa verde

Sautéed Bronzino | 40
'panzanella' of croutons, tomato
red onion, cucumber

Saffron Shrimp Risotto | 38
rock and tiger shrimp
parmesan, plankton

Tofu Bowl | 25
summer vegetables, spinach
citrus, chili, ginger tamari

House-made Campanelle | 32
fennel sausage, broccoli rabe
chili flakes, black olives
(gluten free pasta available +2)

@wolfferkitchen
@wolfferwine



Wölffer Kitchen is part of
WÖLFFER ESTATE VINEYARD
139 Sagg Road, Sagaponack, NY.
Please come visit us for a tour and tasting.

*This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.