

## THE COUNTER

8  
3 for 21

HERBED ISRAELI COUSCOUS  
CHICKPEAS,  
GREEN BEANS, TAHINI SALAD  
PECAN ROASTED BRUSSEL SPROUTS  
ROASTED ACORN SQUASH  
SMOKED PAPRIKA  
ROASTED BUTTERNUT SQUASH  
MAPLE GLAZE

CHARRED CHILI BROCCOLI  
SESAME DRESSING  
CUMIN, GARLIC ROASTED  
NEW YORK STATE CARROTS  
MOKUM'S RATATOUILLE  
CHEF BEN'S BLACK BEANS  
ROASTED ROSEMARY  
BABY POTATOES

## SMALL & SHARING

18 MONTH CURED SERRANO HAM  
Mediterranean olives, pan con tomate  
18

MONTAUK DAY BOAT  
SCALLOPS "CRUDO"  
crustacean bottarga  
21

ARTISANAL CHEESES  
organic Hudson Valley preserves,  
charred country bread  
17

SEASONAL CRUDITÉS  
black bean dip  
12

UPSTATE BEETS "TARTINE"  
crumbled feta , nordic crisp bread  
12

GRILLED ROYAL TRUMPET  
MUSHROOM SKEWERS  
soy & ginger marinade  
10

## STARTERS

WILD MUSHROOM SOUP  
11

TODAY'S HEARTY SOUP  
9

*(served with Charred Country Bread)*

MADRAS CURRIED CAULIFLOWER  
pomegranate, toasted almonds  
16

SRIRACHA SPICED TUNA TARTARE  
avocado, spaghetti squash, tortillas  
18

## MAINS

ORGANIC SALMON  
"PAPILLOTE"  
green lentils, broccoli pesto,  
little neck clams  
24

RED SNAPPER  
pinto bean stew, jalapeño tomatillo salsa  
28

ROCKLAND HARBOR LOBSTER  
"CASSEROLE"  
organic whole grain radiator pasta,  
tuscan kale  
34

ORGANIC CHICKEN PROVENCAL  
new york state potatoes, brussel sprouts  
22

ORGANIC GRASS FED  
MOKUM'S BURGER  
roasted rosemary & garlic potatoes  
19

12 OZ. PRIME, NY STRIP STEAK  
farro stuffed bell pepper, spinach, red wine jus  
38

PAN FRIED HOUSE MADE GNOCCHI  
spinach, wild mushroom ragu  
18