AMERICAN BEECH

Celebrating the North Fork

Small Plates

Roasted Butternut Soup
Apples, Leeks, Ginger,Crème fraîche, Sage 14

Roasted Beet Salad
Sunflower Seed Yogurt, Arugula, Lemon Vinaigrette, Pistachio, Balsamic 17

Whipped Ricotta
Charred Tomato, Dates, Agave Honey, Sourdough 19

Shrimp Tostadas
Poached Shrimp Ceviche, Avocado Mousse, Cilantro, Chipotle Aoli 21

Peconic Oysters 1/2 Dozen 21 or Full Dozen 37
Cocktail, Mignonette

Baby Kale Caesar
Radicchio, Spiced Walnut, Apples 15

Duck Wings
Oi Muchim, Sesame, Korean BBQ 19

Mussels Arribita
Calabrian Chile, Garlic Butter, Chorizo, Thai Basil 21

Entrées

Butternut Squash Cavitelli *(Add Shrimp +8)*
Brown Butter Squash Beurre Monté, Sage, Goat Cheese 29

Smash Burger *(Sub Truffle Fries +4)*
Pretzel Bun, Confit Garlic Aioli, Provolone, Bacon Jam 27

Blackened Mahi
Forbidden Rice, Asparagus, Mango Salsa, Coconut Curry 38

Birria Grilled Cheese *(Sub Truffle Fries +4)*
Birria Consommé, Fries 32

Pan Roasted Chicken
Wild Mushroom Risotto, Arugula, Chicken Jus 34

Hangar Steak*
Spiced Sweet Potato Puree, Charred Green Beans, Jerk Marinade, Chimichurri 48

Sides
Truffle Fries 18
Bacon Mac & Cheese 16
Charred Green Beans 13

Executive Chef- Allen Bay

*These items may be cooked to your liking, but eating raw or undercooked eggs, shellfish, or meat may increase your risk of illness especially if you have certain medical conditions. A discretionary 20% gratuity shall be added for parties of 6 and above. Before placing your order, please inform your server if a person in your party has a food allergy or intolerance