

# THE HALYARD

## APPETIZERS

**Oyster Ponds Oysters\*** (GF/DF)  
Half Dozen 23  
Dozen 43

**Fluke Ceviche** (GF) 20  
Cucumber, Red Onion, Cilantro,  
Passion Fruit, Citrus, Chill Oil, Taro Chips

**Avocado Toast** 16  
Toasted Pumpernickel, Chili Crisp  
Smoked Salmon, Pickled Shallots

**Ira's Biodynamic Mixed Greens** (GF/DF/VEGAN) 16  
Radish, Snap Peas, Pickled Red Onion  
Lemon Honey Vinaigrette

**Sweet Pea Hummus** (GF/DF/VEGAN) 14  
Roasted Garlic, Lemon, Mint, Tajin  
Taro Chips

**Classic Shrimp Cocktail** (GF/DF) 30  
4 Colossal Shrimp, House Made Cocktail Sauce

### Our Commitment to The North Fork

Through our Continuous and Growing relationships with local farmers and purveyors, we are honored to be able to present you with products that are sustainable and locally sourced whenever possible. We would like to thank all our partners for making this possible, and you for supporting our commitment to local.

\*Consuming raw or undercooked meat, fish, shellfish, or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

\*Before placing your order, please inform your server if a person in your party has a food allergy.

## MAINS

**Lobster Roll** 43  
Lemon Tarragon Aioli, Toasted Brioche Bun  
French Fries

**Caesar Salad** 18  
House Made Croutons  
2-year Aged Parmesan  
Classic Caesar Dressing  
Add Grilled Chicken 8 / Add Shrimp 22

**French Omelette** (GF) 21  
Caramelized Onions, Prosciutto  
Fontina Cheese, Mixed Greens

**Home Fries** (GF) 9  
Onions, Peppers, Fines Herbs

**Candied Bacon** (GF/DF) 9

**Eggs Benedict** 17  
Maple Glazed Ham, English Muffin  
Hollandaise  
Smoked Salmon 19  
(GF Option Available)

**Chorizo Hash** (GF/DF) 19  
House Made Beef Chorizo  
Two Poached Eggs, Potatoes  
Swiss Chard, Chive

**Halyard Brunch Burger\*** 29  
Fontina Cheese, Caramelized Onions  
Gem Lettuce, Avocado, Fried Egg  
Candied Bacon, French Fries  
(GF Option Available)

**House Made Biscuit** 11  
Sausage Gravy

**House Made Cinnamon Bun** 11

## SIDES

Executive Chef  
Nathan Hitchcock

Executive Sous Chef  
George Simone