

Dinner Monday 5-10pm / Tuesday & Wednesday 5-11pm / Thursday-Saturday 5pm-12am / Sunday 5-9pm  
Brunch Sunday 10:30am-2:30pm

# Topside

OF MT. VERNON

## ON THE HALF SHELL

Local Oysters - daily chef's selection - 1/2 dozen \$16

Little Neck Clams - 1/2 dozen \$9

## MUSSELS & CLAMS

Choose Your Shell	Choose Your Broth
Black Mussels	Parmesan Broth
Little Neck Clams	Bacon Broth
1/2 + 1/2	Coconut Korma

\$14

## SMALL(ER) PLATES

Indian "Butter" Cauliflower  
coconut kefir, cilantro, sesame, ginger,  
green onion (VG) \$12

Local Fluke Ceviche  
asian pear, cucumber, lime curd, chiles \$16

Chicken Wings  
sweet jalapeno, cilantro, radish, peanut \$12

Sapidus Farms Baked Oysters  
butter, bottarga, celery leaves \$16

## SMALL BITES

Fried Oysters/Spicy Mayo \$14

Miso Striped Bass Yakitori \$12

Grilled Quail Yakitori \$14

Salt & Vinegar Beef Rinds \$8

## BIG(GER) PLATES

Striped Bass  
ginger, sweet potato gnocchi, miso \$26

Pig's Ear Bacon Bratwurst  
apples, celery root, mustard seeds \$14

Smoked Short Rib  
chili bbq, beef chicharron, marrow aioli \$26

Burger  
cave aged cheese, tomato concentrate, smoked  
onion marmalade, karma farms greens, house  
pickles, martins potato roll, french fries \$16

Braised Pork Jowl & Little Neck Clams  
root vegetables, bacon broth \$24

Whole Fried Blue Cat Fish (for 2)  
homestead vinegar shoyu, herb salad,  
flat bread \$34

Most menu items are available vegan/vegetarian to suit your dietary needs.

Please notify your server, and the kitchen will happily accommodate. (VG) Vegan, (V) Vegetarian, (GF) Gluten Free