

THE DUNES

SOUTH BEACH • EDGARTOWN

Our Culinary Team is committed to providing you with the freshest farm-to-sea ingredients available.
We, therefore, source local products and fresh seafood from Northeast Family Fisheries.

Executive Chef - Scott Ehrlich

STARTERS

Mussels Your Way

Served with Grilled Bread

Billy Bi: Bay Leaf | Shallots | Leeks | Garlic
Chardonnay | Cream | Egg Yolk | Chives

OR

“Left Fork”: Whale’s Tale Pale Ale | Linguica
Roasted Garlic | Old Bay | Jalapeno | Butter

\$15

Dunes Chowder *GF

Chopped Clams | Potato | Bacon
Celery Leaves | Cream

\$10

Grilled Romaine and Radicchio

Lobster Toast | Anchovy-Dijon Vinaigrette
Parmigiano-Reggiano

\$13

Sardinian Charred Octopus

Balsamic Glaze | Chickpea Ragout
Black Olive Oil | Panella

\$16

Organic Greens

Rosemary Vinaigrette | Dried Figs | Beets | Fennel
Sliced Mushrooms | Grapes | Goat Cheese | Toasted Pecan

\$12

Crab Pho

Crab Dumpling | Poached Egg | Basil
Enoki Mushroom | Sea Broth | Cilantro

\$13

Wine of the Month

Les Hexagonales, Sauvignon Blanc FR 2014 Glass **\$14** Bottle **\$58**
Newton, Claret USA 2016 Glass **\$15** Bottle **\$65**

THE DUNES

SOUTH BEACH • EDGARTOWN

ENTREES

***Cassoulet Solo**

Searched Salmon | Mussels | Fried Calamari
French Lentils | Sautéed Spinach | Pearl Onions

\$37

***Beef Duo**

Searched Tenderloin | Marjoram Butter | Carrot Spaetzle
Alsatian Braised Shortrib | Braised Red Cabbage

\$44

Chicken Trio

Sage Roasted Breast with Blue Hubbard Purée | Braised Thigh with Swiss Chard
Buttermilk Fried Wing with Pepper Jelly | Pumpkin Seed Oil

\$31

Grilled Swordfish

Parsnip Risotto | Roasted Tomato | Purple Beans
Roasted Leeks | Pinenuts | Beurre Rouge

\$38

Sangiovese Braised Pork

Mascarpone Polenta | Black Olives
Roasted Carrots | Gremolata | Arugula

\$30

Pasta Orecchiette

Oven-Dried Tomatoes | Roasted Garlic
Black Kale | Pecorino Romano | Toasted Breadcrumbs

\$28

Add: Salmon, Chicken, or Pancetta \$6 Shrimp \$8

***The Full Sully Burger**

Demi Glace | Shallot - Potato Fondue | Gruyère
Tobacco Onions | Pickled Red Onion | LTO

\$19

Wild Mushroom Strudel

Morning Glory Salad | Melted Brussel Sprouts
Orange Pepper Coulis

\$30

SIDES | \$9

Pomme Purée | Mascarpone Polenta | Truffle & Parmesan Frites
Sautéed Swiss Chard | Mac & Cheese | Asian Brussel Sprouts

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE 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. FOR PARTIES OF 8 OR MORE, AN 18% GRATUITY WILL BE ADDED TO YOUR CHECK.