

STARTERS

*YELLOWFIN TUNA, WATERMELON AND LEMON CUCUMBER <i>TOASTED SPICE CRACKER</i>	\$16
*CHILLED WELLFLEET OYSTERS <i>CUCUMBER, RICE WINE VINEGAR AND CHILI</i>	\$18
*HOUSE CURED SMOKED BOURBON BACON <i>EVA'S HERB RAVIGOTE</i>	\$10
CRISP POINT JUDITH CALAMARI <i>SWEET CHILI, BLACK SESAME AND CILANTRO</i>	\$15
WILD SNUG HARBOR MUSSELS WITH JACK'S ABBY SESSION LAGER <i>AROMATICS, HERBS AND CRISPY POTATOES</i>	\$16
GRIDDLED JONAH CRAB CAKE <i>GRILLED CORN, PICKLED RAMPS AND SMOKED TOMATO AIOLI</i>	\$14
🌱 MAPLEBROOK FARM BURRATA <i>ROASTED STONEFRUIT PANZANELLA AND SABA</i>	\$14
🌱 HEIRLOOM TOMATO AND NARRAGANSETT SEA SALT FETA SALAD <i>FRESH OREGANO AND KALAMATA OLIVE OIL</i>	\$13

*CHARCUTERIE AND FARMSTEAD CHEESES

\$28

CHEF'S SELECTION OF ARTISANAL MEATS AND CHEESES
SEASONAL PRESERVE, OLIVES, ALMONDS AND HONEY COMB

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



Menu items are vegetarian as prepared or can be prepared vegetarian with slight modification

*Consuming raw or undercooked meals may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

18% gratuity added to parties of 6 or more; the gratuity is distributed among service employees.

4% administrative fee added to parties of 10 or more; no part of the administrative fee is distributed among service employees.

BOND Summer Menu 2015. Price and menu items subject to change.

ENTREES

*BOND STEAK	\$48
<i>PINELAND FARMS BLACK ANGUS SIRLOIN, BORDELAISE</i>	
<i>SEASONAL CRESS, ROASTED TOMATO AND BUTTERMILK FRIED ONION</i>	
SPATCHCOCK YOUNG CHICKEN	\$32
<i>WILD ARUGULA, LEMON, ROASTED GARLIC AND "PAN CON TOMATE"</i>	
*BERKSHIRE PORK CHOP	\$38
<i>STONE GROUND POLENTA, SWEET PEPPERS, SULTANAS AND VER JUS</i>	
🌱 BASIL PESTO TAGLIATELLE	\$28
<i>NATIVE AND FARM VEGETABLES, PINE NUTS AND PECORINO</i>	
*FENNEL POLLEN GRILLED BLOCK ISLAND SWORDFISH	\$38
<i>THYME SCENTED SUMMER VEGETABLE AND TAGGIASCA OLIVE</i>	
MAINE LOBSTER AND WELFLEET CLAMS	\$52
<i>CORN PUDDING, HOUSE MADE CHORIZO AND VINHO VERDE</i>	

EXTRAS

🌱 LOBSTER "MAC & CHEESE" \$14	🌱 CREAMED BLOOMSDALE SPINACH \$8
<i>VERMONT WHITE CHEDDAR</i>	<i>CRISP FRIED SHALLOT</i>
<i>BUTTERY CRACKER CRUST</i>	
🌱 NATIVE CORN PUDDING \$8	🌱 PAN CON TOMATE \$8
	<i>SHAVED PECORINO, ARUGULA</i>

🌱 BASKET OF FRIES \$9

ESPELLETTE PEPPER AND GARLIC AIOLI

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DESSERTS

APRICOT AND PISTACHIO PAIN DE GENE <i>APRICOTS, BLACKBERRIES AND VANILLA CREAM</i>	\$10
ICE CREAM PROFITEROLES <i>WHITE PEACH AND RASPBERRY COULIS, BLUEBERRY AND LEMON CURD, STRAWBERRY AND EVA'S MINT SYRUP</i>	\$10
VALROHNA CHOCOLATE S'MORES <i>MILK CHOCOLATE SORBET, HOUSE MADE GRAHAM AND TOASTED MARSHMALLOWS</i>	\$10
FROZEN STRAWBERRY PARFAIT <i>MACERATED STRAWBERRIES, TOASTED BRIOCHE, AGED BALSAMIC</i>	\$10
DESSERT ELEVATION (SERVES 4) <i>CHEF SELECTION OF DESSERTS FROM BOND AND CHOCOLATE BAR</i>	\$30
SELECTION OF HOUSE MADE ICE CREAM AND SORBETS <i>COCOA NIB TUILE</i>	\$10

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