



NOSHES

OUR OWN PIPES COVE OYSTERS*.....	18
a stones throw, six (6) served with mignonette	
FARM GREENS	12
basil vinegar, pecans & parmigiano	
+ poached egg	15
SEASONAL FISH CROQUETTAS.....	12
tartar sauce, dill, lemon	
CRISPY FRIED CHICKEN.....	18
rosemary, fennel pollen, & hot chile	
CHOPPED SALAD	18
radiccio, soft boiled egg*, chickpeas, bacon & dill	
+ crispy fried chicken	25
BRUSSEL SPROUTS	15
maple, bacon lardon, basil vinegar & arugula	

Please note that a 20% gratuity will be added to all Guest Room charges.



BREAKFAST ALL DAY

FARM EGGS ANY STYLE*	14	HOUSE BISCUIT.....	9
hashbrowns & choice of toast		melting butter, fruit preserves	
THE NOOKIES OMELETTE*	15	BREAKFAST SAUSAGE PATTY	6
charred onion cream cheese, greens		THICK CUT BACON	
SAUSAGE EGG & CHEESE.....	14	8	
spiced breakfast sausage, maple syrup, on a biscuit		DAILY DONUT (limited availability)	8
SHORT STACK	13	TOAST	
buttermilk pancake with blueberries or chocolate		2	
HASH BROWNS & HOUSE SMOKED FISH	19	english muffin, rye, white, gluten free, or biscuit (\$6)	
sour cream, dill & Nookies Hot Sauce			
CREAMY POLENTA.....	6		
parmigiano & brown butter			



LUNCH

(available at 12p)

ALPHABET CHICKEN SOUP.....	14
braised borlotti bean, ABC pasta & vegetables	
CREAMY TOMATO SOUP.....	14
served with grilled cheese soldiers	
OYSTER CHOWDER.....	14
littleneck clams, (4) shucked & poached oysters to order	
GRILLED CHEESE.....	8
cheese on buttered toast	
AUBERGINE MELT.....	16
on rye with Gruyère, yellow tomato jam, & Calabrian chili	
+ bacon.....	19
BLT.....	14
bacon, lettuce & salted tomato	
TUNA MELT.....	16
with American cheese on rye	
NOOKIES SMASH BURGER*.....	20
double meat, double cheese with dill pickle & french fries	
LOCAL FISH & CHPS.....	26
crispy market fish, tartar & lemon	
FRENCH FRIES.....	6



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

BEVERAGES



DINER COFFEE.....	3
ESPRESSO.....	3
CAPPUCCINO.....	5
TEA, ICED OR HOT.....	5
ROOT BEER, CREAM SODA, GRAPE SODA.....	6
FRESH SQUEEZED ORANGE & GRAPEFRUIT.....	8
GINGER GREEN JUICE.....	8

MILKSHAKES & MORE

VANILLA, CHOCOLATE, OR DAILY SPECIAL.....	12
with whipped cream & cherry	
ROOT BEER FLOAT.....	14
FLOURLESS CHOCOLATE CAKE.....	10
DAILY COOKIE.....	4





Silver Sands

WINES BY THE GLASS

SPARKLING

CABERNET FRANC18
"Horses" Macari Vineyards, North Fork of Long Island 2021

WHITE

GARGANEGA15
La Fraghe, Veneto Bianco Camporengo 2022

GRÜNER VELTLINER16
One Woman, North Fork of Long Island 2022

ARINTO17
Ilha do Pico, "Terras de Lava" Açores 2020

CHARDONNAY25
Heitz-Lochardet Bourgogne Blanc 2021

ROSÉ

MACARI16
Merlot, North Fork of Long Island 2022

AMEZTOI17
"Rubentis" Hondarrabi Zuri, Getariako Txakolina 2022

RED

BARBERA15
G.D. Vajra, Barbera d'Alba 2021

GAMAY16
Jean Claude Lapalui, Beaujolais-Villages Vieilles Vignes 2022

TINTA BARROCA17
Muxagat, Douro 2020

GREGOIRE HOPPENOT20
"Les Moriers" Fleurie 2021

BEER

GREENPORT HARBOR BREWING CO,10
Light Work Pale Ale (12oz can)

ALEWIFE, "BEACH BOSS"12
Belgian-Style Witbier (16oz can)

THREE'S BREWING, "VLIET"12
Pilsner (16oz can)

Glappiness Forgets

Relax

Salut

Play