

## STARTERS

OYSTERS ON HALF SHELL - \$18 (GF)  
6 Oysters, Lemon Ice, Cocktail Sauce

BURRATINI- \$16 (GF)  
Marinated Cherry Tomatoes, Garden Basil, Garlic Coins, Toasted Pistachio, Balsamic Glaze, Prosciutto Shards

GRILLED SCALLOPS\*- \$20 (GF)  
Summer Hash, Fingerling Potato Coins, Peppers, Beans, Corn, Lemon Blueberry Basil Sauce

BEET SALAD (GF) - \$14  
Honey Balsamic Dressing, Goat Cheese, Pistachios, Bacon, Arugula, Orange Segments

LOBSTER FRITTERS - \$18  
Lobster and Corn Fritters, Tomato Jam, Old Bay Aioli



## MAIN

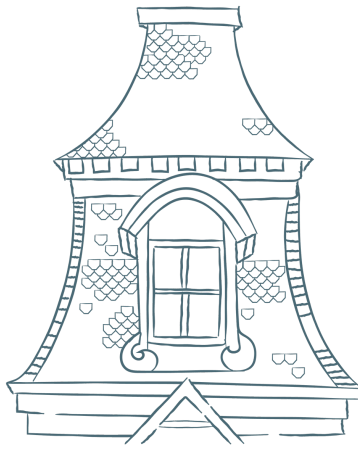
FILET MIGNON 'CAPRESE'\*- \$56 (GF)  
8 oz Center Cut Filet, Mozzarella Potatoes, Basil and Arugula Salad, Confit Garlic and Tomato Sauce

CRESCENT FARMS  
DUCK LEG CONFIT\*- \$34  
Farro Salad, Orchard Apple Purée, Garlic Green Beans

SEAFOOD PASTA\*- \$37  
Rigatoni, Piquillo Pepper Cream Sauce, Scallops, Lobster, Andouille Sausage, Cherry Tomatoes

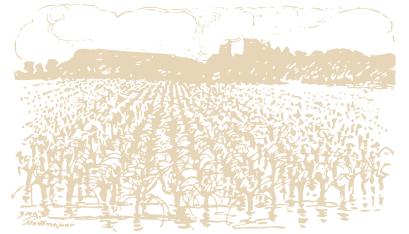
CITRUS PANKO TUNA\*- \$40  
Citrus Marinated Tuna, Seared Panko and Zest, Orzo Watermelon Mint Salad, Blueberry Basil Sauce, Bean and Jalapeño Purée

WHITE FISH\* - MP  
Tomato Pesto Cream Sauce, Lemon Ricotta Gnocchi, Roasted Asparagus



## FARMERS OF LOWER AQUEBOGUE: A LASTING LEGACY

IN 1704 JONATHON DIMON ACQUIRED OVER 300 ACRES IN WHAT CAME TO BE KNOWN AS LOWER AQUEBOGUE. HIS SON, ALSO JONATHON, BUILT A FARM HOUSE ON THE PROPERTY IN THE 1750'S. THE DIMON FAMILY FARMED UNTIL THE 1860'S WHEN JOHN F. DIMON BOUGHT THE HOUSE FROM HIS UNCLE DANIEL DIMON. CROPS THE DIMON'S MOST CERTAINLY WOULD HAVE GROWN INCLUDED WHEAT. RYE. BARLEY. HAY AND CORN. THOUGH THE RECORDS INDICATE THEY WERE NOT THE LARGEST PRODUCING FARMER OF THE REGION. IT IS CERTAIN THE FIRST THREE GENERATIONS OF DIMON'S IN LOWER AQUEBOGUE WOULD HAVE BEEN FARMERS BY PROFESSION. IN THE SPIRIT OF CONTINUING THE FARMING LEGACY OF THE DIMON'S THE ESTATE CONTAINS OVER 280 APPLE TREES. 150 TOMATO PLANTS. 60 SQUASH AND 50 PEPPERS PLANTS ALONG WITH HUNDREDS OF HERBS AND EDIBLE FLOWERS.



## STARTERS

HEIRLOOM TOMATO CAPRESE - \$16 (GF)  
Heirloom Beefsteak Tomatoes, Mozzarella, Black Lava Salt, Extra Virgin Olive Oil, Basil

JAMESPORT FRIED BRIE - \$11  
Cranberry Brie, Truffle Honey, Toasted Ciabatta Bread

DUCK DRUMMETTES - \$16  
Seasonal Berry BBQ Sauce, Horseradish Dill Dipping Sauce

CLAM BOIL - \$21  
1 dz Little Neck Clams, Corn, Potatoes, Andouille Sausage, Blistered Tomatoes, Garlic, Grilled Bread

PORK BELLY - \$16  
Crispy Pork Belly, Apple Cider Reduction, Jalapeño Cheddar Grits



## MAIN

FLUKE 'MILANESE'\* - \$36  
Panko and Basil Breaded Fluke, Tomato Arugula Salad, Crispy Fingerling Potato Coins

MARINATED STRIP STEAK\*- \$33  
Summer Hash, Fingerling Potato Coins, Peppers, Beans, Corn, Horseradish Dill Sauce

BELL & EVAN'S  
HALF CHICKEN - \$32 (GF)  
Red 'B' Smashed Potatoes, Corn and Tomato Salad, Red Wine Vinegar Chicken Jus

CORN RAVIOLI - \$31  
Homemade Corn Ravioli, Tequila Lime Cream Sauce, Roasted Corn and Tomatoes

STUFFED SUMMER SQUASH- \$28  
Farro, Almond Slices, Tomato, Raisins, Piquillo Pepper Sauce, Topped with Goat Cheese

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY



@thedimonestate

# THE DIMON ESTATE

RESTAURANT · ORCHARD · GARDENS

40.9797° N , 72.5990° W

\*This menu item consists of meat, fish, shellfish or fresh eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/ or virus. Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.