

# PINKS

## RAW BAR

Island Creek Oysters (6 or 12).....\$28/52 sherry mignonette, lemon	Potted Lobster.....\$MKT bernaise, brioche, tarragon
Shrimp Cocktail.....\$32 cocktail sauce, lemon	Salmon Tartare.....\$28 citrus, dill, creme fraiche, caviar

## LUNCH

Steak & Eggs.....\$34 petite filet, fried eggs, greens	Milkbread French Toast .....\$18 longview maple, berries
French Omelette.....\$24 herbs, cultured butter, frites	Classic Eggs Benedict.....\$28 house english, jamon serrano, hollandaise
Soft Scramble.....\$26 sourdough, black truffles, chives	Little Mac .....\$29 wagyu patties, pub sauce, tallow fries
Duck Rilette .....\$18 bread, whole grain mustard	PINKS Salad .....\$16 sherry-date vinaigrette, 18mo parm
Frozen Acai Bowl .....\$19 granola, coconut, berries, honey	Scallop Crudo.....\$22 evoo, radish, sherry vinegar, chive

## FROM THE GRILL

Halibut beurre blanc \$46	Coulotte au poivre \$42	NY Strip bernaise \$62	Salmon persillade \$38	Statler Chicken herbed jus \$42
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## SIDES

Pommes Frites .....\$12 tallow, aioli	Haricot Verts .....\$12 crispy garlic, herbs
Wild Mushrooms .....\$15 shallot, sherry, evoo	Potato Pave .....\$14 white wine, gruyere, cream
Pommes Puree .....\$12 cream, cultured butter	Brussels Sprouts .....\$12 brown butter, chives

## BEVERAGES

Drip Coffee .....\$6 medium roast	Fresh Juice.....\$10 orange or grapefruit
French Press Coffee .....\$8 dark roast	Mimosa .....\$18 buvet blanc de blanc, fresh orange juice
Hot Tea .....\$10 rotating selection, lemon, honey	Bloody Mary .....\$20 vodka, house tomato blend, celery

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK. For more information, please speak with a member of the Inn at Hancock.

You will see a 22% service charge as a line item on your bill. The entirety of this charge, in addition to hourly wages paid by the Inn, is distributed to all non-management service employees in the form of wages and benefits. We believe this model creates better equity, stability and consistency for all employees across the dining room. Any gratuity paid on the day of your meal is at the discretion of each guest and is not required but is greatly appreciated.

Thank you for your support.  
The Inn at Hancock Team

# BAR SNACKS

**GREEN EGGS & HAM**  
deviled, herbs, speck, caviar  
\$9

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**DUCK PASTRAMI**  
milk bread, apple mustard  
\$11

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**POTATO GAUFRETTE**  
creme fraiche, caviar, chive  
\$11

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**TINNED FISH**  
house cracker, pickled radish  
\$19

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**HOT COQ**  
chilled filet, aleppo, chiles  
\$21

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**SHRIMP**  
pimento, marcona  
\$15



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**SCALLOP CRUDO**  
olive oil, chive, radish, lemon  
\$16

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**OYSTERS (3)**  
mignonette, chive  
\$14

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**SALMON TARTAR**  
grapefruit, chive, caviar, creme fraiche  
\$22

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**SHRIMP COCKTAIL (3)**  
cocktail sauce, lemon  
\$19


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**LITTLE MAC**  
wagyu, tallow fries, pub sauce  
\$29

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**CROQUETTE**  
bechamel, jamón  
\$11



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## STARTERS

Steak Tartare.....\$28 toast points, mustard, egg yolk	Market Crudite .....\$18 green goddess, anchiode
Lyonnaise Salad.....\$18 pork belly, soft egg, mustard vin	Honeynut Squash Soup .....\$16 delicata, creme fraiche, pumpkin brittle
Oysters a la Pinks (6ea).....\$36 pernod, foie gras, parsley bread crumb	Bibb Salad .....\$16 evoo, garlic, white pepper
Duck Rilette .....\$18 bread, whole grain mustard	PINKS Salad .....\$16 sherry-date vinaigrette, 18mo parm
Octopus .....\$19 olive oil, pimenton, lemon	Scallop Crudo.....\$22 evoo, radish, sherry vinegar, chive
Bone Marrow.....\$18 toast points, onion marmalade, citrus	Lobster-Pork Belly .....\$28 potato, honey nut, olive oil, chives

## MAINS

Duck Breast.....\$46 radicchio, potato, orange	Scallops.....\$42 vichyssoise, apple, pancetta
Swordfish Filet.....\$46 clams, chorizo, frigola, herbs	Gianone Chicken.....\$32 potato fondant, haricot verts
Steak Frites.....\$49 coulotte, tallow fries, peppercorn demi	Mushroom Wellington .....\$42 spinach, portobello, dijon, red wine demi
Braised Lamb .....\$46 polenta, honey nut, crispy garlic	Duroc Pork Chop.....\$45 red cabbage, spaetzle, apple jus
Halibut.....\$52 potato, fennel, leek, beurre blanc	Rabbit Fricasse.....\$40 polenta, wild mushrooms, white wine
California Squab .....\$58 game crepinette, spinach, pommes puree	Grilled Short Rib .....\$38 braised leeks, potato, herbs

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