

BOND 200

THE BOND 200 OFFERS A SELECTION OF DISHES THAT EXEMPLIFY OUR COMMITMENT TO LOCAL, SEASONAL CUISINE. THE MENU FEATURES MEATS, PRODUCE AND SEAFOOD FROM NEW ENGLAND FARMS AND PURVEYORS LOCATED WITHIN A 200 MILE RADIUS OF THE RESTAURANT.

FIVE COURSE PRIX-FIXE TASTING MENU

CHILLED GAZPACHO

JONAH CRAB | AVOCADO | WATERMELON

*SUMMER MELON & MOODY'S LOMO

RICOTTA | TRUFFLE HONEY | MINT

CRISPY TOYBOX EGGPLANT

BABY ARTICHOKE | BLACK PEPPER YOGURT | PISTACHIO VINAIGRETTE | PRESERVED LEMON

*BLOCK ISLAND SWORDFISH

TOMATO & CAPER STEW | CAPE CLAMS | TAPENADE

BROWN SUGAR PEACH "UPSIDE DOWN" CAKE


BLACKBERRY ICE CREAM | WHIPPED CREAM

\$65 PER PERSON

TAX & GRATUITY NOT INCLUDED

WE REQUEST THAT ALL MEMBERS OF THE PARTY EXPERIENCE OUR TASTING MENU

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.