

## ABOUT ARMIN AND JUDY

Armin and Judy is inspired by the Riviera locales of the Mediterranean, Basque coastal towns and country side road inns. The restaurant has an in-house retail bakery, handmade pastries, pasta and daily cut French fries, local and sustainably sourced seafood, meats, pasture raised chickens, fresh sourced oysters and seasonal farmed produce.



## OUR TEAM

Executive Chef Alberto Andrei in collaboration with Head Baker Kalen Hendrick and Pastry Chef Lisette Jane, thrive to bring Armin and Judy's concept and vision to the Hamptons. By foraging local and sustainable real food, Chef Alberto Andrei's synthesis of the pure and simple distinguishes this contemporary conscious destination.

## BAKERY

### THE SOURDOUGH COUNTRY LOAF

we are very proud of our 'mother dough', five years old, 36-hour fermentation, a little touch of organic rye and spelt... no added yeast... just real bread! available with seeds

### HER MAJESTY... THE BAGUETTE

traditional recipe, lots of bubbles inside... crispy outside.

### BRIOCHE

eggs and butter make it fluffy and flavorful... indulge on the typical "Sunday's bread", pair it with butter, marmalade... or your favorite burger ;) )

### FRENCH CROISSANT

European butter 83%, natural triple fermentation

**GIFT CERTIFICATES AVAILABLE**

NO SUBSTITUTIONS

20% gratuity will be added to parties of 6 or more

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

\*Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

## RAW BAR

### SEA BASS CEVICHE

landed in Shinnecock

lime juice, red peppers, jalapeño

avocado celery coulis

### FLUKE CARPACCIO

landed in Montauk

citrus segments, micro greens, Albanian EVO

### TUNA TARTARE

capers, olives, soy-mayo

brioche crostini

ADD ‘*CALVISIUS*’ SIBERIAN ROYAL CAVIAR

... TO ANYTHING!!!

10 grams tin

...or have it with “Gragnano” spaghetti!

### OYSTERS

### CLAMS

champagne mignonette, cocktail sauce

Miyozakura Panda Junmai (Gifu, JP)

Pierre Gimonnet & Fils BRUT EXTRA 1er Cru (Champagne, FR)

Frédéric Lornet CRÉMANT du JURA Brut (Jura, FR)

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# APPETIZERS

SOUP OF THE DAY  
vegan or shegan

PASTA E FAGIOLI  
borlotti and cannellini beans,  
ditali pasta, Lacinato kale,  
Grana Padano, Albanian EVO

ZUPPETTA DI MARE  
seafood soup, Long Island squid,  
PEI mussels, cockles, wild shrimp  
brioche toast

ROASTED VEGETABLES OF THE DAY  
add bone broth

THE PARADOX SOUP  
Acabonac Farms grass fed and grass finished  
beef bone broth, cruciferous vegetables,  
sweet potatoes

Mabileaut ST. NICHOLAS DE BOURGUEIL (Loire Valley, FR)

Di Majo Norante AGLIANICO "Contado" Riserva (Molise, IT)

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## APPETIZERS

### INSALATA DI CARCIOFI

baby artichokes, arugula  
shaved Parmigiano, lemon vinaigrette

### SICILIAN SALAD

Fennel, Cara Cara oranges, Kalamata olives  
Feta cheese

### WHOLE HYDRO BOSTON LETTUCE

Dijon vinaigrette

### ALBERTO'S GREEN SMOOTHIE

celery, deseeded cucumber,  
spinach, avocado, lime, pecans,  
pumpkin seeds, sunflower seeds,  
chia, dates, maca, almond milk

MONTLOUIS-SUR-LOIRE "Remus" (Loire Valley, FR)

Mas de les Vinyes (Monsant, ES)

"Viña Leiriña" mencia (Galicia, ES)

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# ENTREÉS

## LOCAL FISH

poisson en papillote,  
fresh catch from Montauk Fish Dock

## TAGLIATELLE ALL'ASTICE

squid ink egg pasta, Nova Scotia Lobster  
from Stuart's Seafood Market

## BRAISED LAMB SHANK

baby carrots, "magic molly" purple  
potatoes from the Potato Farm in Sagaponack  
... special thanks to MariLee and Suzannah!

## PRIME BONELESS RIBEYE 12 oz.

sauce au poivre vert

## "CRESCENT" DUCK BREAST

pomme fondant, morello cherries  
and Port wine reduction

Joseph Scharsch RIESLING (Alsace, FR)

Pero Longo "Equilibre" (Corsica, FR)

Barbera D'Alba San Michele (Piemonte, IT)

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# ENTREÉS

## TAGLIATELLE ALLA BOLOGNESE

hand cut meat Ragù

## LUCIO'S CACIO E PEPE

Grafton Village 24 months aged Cheddar  
and Pecorino Romano

## NORTHWIND FARMS PASTURE-RAISED CHICKEN

demi-glace, mashed potato

## MR. LUCIO'S BURGER 8 oz.

Pino's 28 days dry-aged ground steak  
pickled red onions, brioche bun  
pommes frites

## MRS. LUCIO'S BURGER

roasted cauliflower, shimeji and  
oyster mushrooms, avocado, pickled  
cabbage, spicy Harissa  
add organic fried egg

...sides

POMMES FRITES

HYDRO BOSTON LETTUCE

SAUTÉED VEGETABLES

SAUTÉED SPINACH

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## ANÉRI CAFÉ

## DESSERTS

ESPRESSO

CAPPUCCINO

CAFÉ AU LAIT

AMERICANO

CHOCO-CHINO

WITH CHOICE OF OAT MILK 2% MILK CREAM

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

PLAIN T

LOCAL GLOW CBD

CEYLON MANGO DECAF

RISE Jasmine green,  
lemongrass & spearmint

BLACK TEA Detox Herbal

RESTORE hibiscus & ginger

ENGLISH BREAKFAST

CALM spearmint, rose,  
licorice & rooibos

FINEST SENCHA

JASMINE GREEN

SLEEP chamomile lavender  
(take this one home)

ROOIBOS PASSION-FRUIT

THE FERM KOMBUCHA on TAP  
LURISIA SPARKLING OR NATURAL 1L.

Activated Carbon water filtered throughout the building  
installed by Casola Well Drillers

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