

NIBBLES

Bistro Fries & Dip-Dip hints of smoke & spice	10.35
Garlic Bread red wine butter & whipped ricotta	10.35
Veggie Bruschetta's charred breads; roasted Eggplant-Goat cheese, vinegar Tomato-Grana & crushed Kalamata Olives-Citrus ^G	12.42
Taverna Beans slow roasted Greek style gigante beans in crushed tomatoes, soffritto & oregano finished with feta & ripped mint	14.84
Burrata creamy CT mozzarella, truffle-sherry vinaigrette, toasted hazelnuts & Amarena cherries, EVOO & shaved fresh black truffles, grilled NYC sesame bread ^G	20.70
Asparagus grilled first of the season spears topped with a soft egg in Cacio Pepe sauce with crisp bacon slices & fried shallots	16.56

NEW SCHOOL RAW BAR

Carpetbaggers ½dz fried Norwalk (Bloom's Copsps Island) oysters, truffle cream, truffled steak tartare, truffle aioli	19.66
Tuna Tartare Match cracker, caramelized onion, pine nuts, passion fruit, avocado, sweet soy & ginger	15.52
Shrimp Cocktail ceviche juices meet cocktail sauce tossed with nuggets of poached shrimp on a pile of wonton chips ^G	13.97
Steak Tartare hand chopped with black truffle, shallot & Parmigiano Reggiano crema, capped with a soft egg ^G	15.52
Baked Littleneck Clams bacon bits & their fat, jalapeño, panko, lime, herb butter & a spot of cocktail sauce	12.42

FARM GREENS & VEGGIES

'Greek' Salad bibb lettuce dressed with oregano & feta vinaigrette on classic warm spanakopita, crumbled feta, olive tapenade, cukes, vinegar-soaked tomatoes & fried shallots	14.49
Caesar 'Table Side Style' fork & knife hearts of Baby Iceberg, classic thick dressing, grilled crouton & marinated tomato ^G	14.49
Arugula Salad just squeezed lemons & olive oil, charred onion aged balsamic, Parmigiano crema & peeled Reggiano ^G	14.49
Chopped Salad of Greens & Veggies red wine vinegar & honey vinaigrette ^G	10.35
With a slice of creamy gorgonzola dolce	13.45
Local Greens tossed in fig-balsamic dressing, giant potato latke, grilled sweet onions, warm goat cheese with sherry-vanilla ^G	14.49

SMALLER CRAVINGS

Bacon & Mozzarella slab of roasted thick bacon, SPICY cherry pepper-molasses glaze, hunk of chilled bufala ^G	16.56
Foie Gras seared Hudson Valley Liver with simmered honeycrisp apples, hot honey, toasted NY brioche, Greek yogurt & hazelnuts ^G	22.99
Wasabi Tuna seared sesame-wasabi crusted Ahi, sweet soy coconut rice cake, smooth avocado & 'sriracha' ^G	19.66
Calamari semolina dusted & fried, lemony greens, SPICY black olive-cherry pepper tapenade, sriracha-tomato aioli	15.52
Octopus 'Frites' cabernet braised & charred, Maldon, smashed & fried red bliss tatters, watercress, citrus butter ^G	21.74

PASTA & TRUFFLES

Stone Crab Linguini squid ink pasta tossed simply with picked Florida Crab, basil, butter, lemon, zest & a touch of hot pepper	20.25 / 35.50
Short Rib & Oxtail Ragu herbed ricotta dumplings smothered in pomegranate braised short ribs & red wine braised oxtails with tomatoes, a chilled dollop of whipped ricotta & Grana Padano	18.63 / 32.26
Black Truffle Fettuccini just cut noodles tossed in brandy-truffle crema, Grana & brown butter, shower of Black Winter Truffles	28.98 / 55.23
Ricotta Ravioli tossed in a simple tomato ragu with slivered garlic & chili flake baked with a sprinkle of breadcrumbs, finished with crushed basil & Parmesan Reggiano	16.64 / 30.98

WOOD OVEN PIZZETTES

'Old Way' Margherita tomato sauce, extra virgin olive oil, garlic, shredded mozzarella & slivered basil	14.49
Smoked Salmon & Caviar in the style of Wolfgang, caramelized onions, crème fraiche, chives & Osetra Caviar	22.99
Bacon-Potato-Egg crisp bacon, shredded mozzarella whipped potato, garlic, black pepper & 142° eggs	15.52
Shrimp Fra Diabolo spicy tomato sauce, shredded mozzarella, grilled red onions, garlicky shrimp, basil & chili oil	17.60
Forest a brush of pesto, brandied shrooms with thyme, garlicky spinach, goat cheese & mozzarella	15.52
SPICY Sausage hot Italian sausage, crushed tomato, melted peppers, grilled red onions, jalapenos & chili oil	15.52

2024

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SAUGATUCK
PROVISIONS



Chef/Owner
Matt Storch

LARGER CRAVINGS

Vietnamese Chicken Noodle Soup a version of my Mother-in-laws Pho Ga made with ginger, cinnamon & nuoc mam, Ramen noodles, cilantro, hoisin, 'sriracha' & crispy shallots & lime to finish	21.74
Wood Oven Chicken 'half a bird' with a basil-lemon marinade, creamy scalloped potatoes, broccoli & a pan jus ^G	29.91
Swordfish 5-spiced wood oven 'blackened' block, sultana-pine nut glaze, roasted carrots, marble potatoes & chilled guacamole ^G	39.33
Osso Bucco Veal shank simmered for 8 hours in 'Italian BBQ' braising love, Parmigiano risotto & leaves of fried sage ^G	39.33
Steak Frites dry-aged 14oz Striploin leaning on crispy bistro fries with garlic & herbs, sweet-sour onions, melting garlic butter & 'steakhouse' creamed spinach ^G	43.47
Wild Bass crispy skinned fillet of Striped Bass on smooth mashed potatoes with blood orange beurre rouge, caramelized Seacoast mushrooms & crisp parsnip chips ^G	36.87
Pork Chop brined & grilled Walden Hill thick cut chop on whipped sunchoke with a bacon filled hash of asparagus & sweet potatoes, in a pomegranate & Port wine sauce	36.87
Match Burger 7oz's of Saugatuck Provisions finest, char-grilled, caramelized onion-sesame brioche, bacon-cheddar 'dip', bacon, sweet & sour onions, fries & NYC pickles (red, pink, or gray)	19.66

FOR 2

Bistecca alla Fiorentina char-grilled 60oz Porterhouse splashed with garlic, extra virgin & rosemary with luscious whipped potatoes, buttery broccoli, bordelaise & slow roasted pearl onions ^G	99.99
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A 20% GRATUITY FOR THE STAFF WILL BE ADDED TO ALL DINING ROOM & PATIO CHECKS. THANK YOU!

A 3% DISCOUNT WILL BE APPLIED TO YOUR CHECK WHEN PAYING WITH CASH

OUR FULL WINE LIST IS ON YOUR TABLE...

WHITE & BUBBLES BY THE GLASS

Sparkling Chandon Brut Rose, NV	187ml	16
Prosecco Zonin, DOC, NV	187ml	9
Pinot Grigio Barone Fini, Italy, 2022		9/34
Chardonnay Talbott Kali Hart, Santa Lucia Highlands, 2021		13/50
Burgundy Les Charmes, Macon-Lugney, Bourgogne, 2022		13/50
Sauvignon Blanc The Crossings, New Zealand, 2022		10/38
Sauvignon Blanc Orin Swift, Locations, Marlborough, 2022		14/54
Sancerre , Domaine Rene Malleron, Loire Valley, 2022		18/70

RED & ROSÉ BY THE GLASS

Pinot Noir Ken Wright, Willamette Valley, 2022		16/62
Malbec Blend Clos De Los Siete, Argentina, 2020		12/46
Rhone Blend Orin Swift, Abstract, California, 2022		19/76
Cabernet Sauvignon Liberty School, Paso Robles, 2021		13/50
Cabernet Sauvignon Josh Reserve, North Coast, 2021		16/62
Tempranillo Marques De Riscal Reserva, Rioja, 2019		13/50
Super Tuscan Brancaia Tre, Tuscany, 2021		14/54
Rosé Fleurs de Prairie, Cote de Provence, 2022		12/46

SAFE RIDES

Match Mariposa Pineapple, Coconut Cream, Butterfly Pea Tea	11
Root Beer Float Vanilla Gelato	7
Just Root Beer	5
SanPellegrino Soda Melograno e Aranciata, Limonata, Aranciata, Aranciata Rossa, Pompelo	5
Bottled Mexican Coca-Cola & Sprite	4
Saratoga Natural Spring Water Still or Sparkling	7
Ginger Beer	4

STALK US

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Chef/Owner
Matt Storch

STIRRED & SPIRIT FORWARD

Whiskey Cocktail The Original Cocktail with a Twist... A Blend of Bourbon & Rye with Hints of Citrus	14
Match Manhattan American Rye Whiskey, Dolin Rouge, Aromatic Bitters, Brandied Cherry & Orange	15
Classic Old Fashioned Redemption Rye, Luxardo Cherry, Sweet Orange Bitters	15
Keeping It Light Titos, Pinot Grigio, Pamplemousse, Citrus	15
Cherry Sour Tanqueray, Crushed Cherries & Syrup, Lime Juice, Egg White	15

REFRESHING-FRUIT DRIVEN

Rathbone Cucumber-Basil Juice, Juniper Forward Gin, Lime & Japanese Sencha Green Tea...A.P. Style	14
Blackberry Refresher Local Blackberry Liqueur, Grey Goose Simple, Mint & Prosecco	15
Don't Tell Me No Lychees Polish Vodka, Pear Liqueur, Lychee Juice & Fruit, Fiorente, Rose Water, Lime	15
SoNowy Peaks Bar Hill Gin, Butterfly Pea Powder, Pineapple Juice, Coconut Cream	15
The Key To My Heart Tahitian Vanilla Vodka, Malibu Rum, Pineapple, Triple Sec, Lime	14
The Welcome Back Clementine & Apricot Liqueurs, Tito's Ancho Reyes, Lime & Orange Juices	15

PERFECT WEATHER DRINKING

White Sangria Sauvignon Blanc, Triple Sec, Lime, Vodka, orange, Pineapple, Lemon	13
Match Margarita Silver Tequila, Luxardo Triple Sec & Just Squeezed Limes	13
...make it MATCH PURPLE	13
...with Spicy Serrano Tequila , Rimmed With Tajin	14

BEERS-DRAFT & BOTTLES

<i>draft</i>	NEBCO, Sea Hag, IPA	9
<i>draft</i>	Montauk, Pilsner	9
<i>draft</i>	Narragansett, Lager	9
<i>draft</i>	Maine, Peeper, IPA	12
<i>draft</i>	Dogfish, 60min, IPA	10
<i>draft</i>	Smuttynose, Porter	9
<i>can</i>	Downeast Cider, Un-Filtered Original	8
<i>can</i>	Von Trapp, Oktoberfest	7
<i>can</i>	NEBCO, G-Bot, Double IPA	9
<i>can</i>	Tribus, Benji, IPA 16oz	8
<i>can</i>	Kent Falls, Superscript, IPA 16oz	9
<i>can</i>	Kent Falls, The Hollow, Pilsner 16oz	10
<i>can</i>	Sam Smith, Nut Brown, English Brown Ale 16oz	9
<i>can</i>	Relic, Queen Anne's Revenge, Porter 16oz	9
<i>can</i>	Oskar Blue's, Mama's Lil Yella Pils, Pilsner	7
<i>can</i>	New Belgium, Fat Tire, Amber	7
<i>can</i>	Alchemist, Heady Topper, IPA	13
<i>can</i>	Alchemist, Focal Banger, NE IPA	13
<i>can</i>	Lawson's, Sip of Sunshine, IPA 16oz	10
<i>can</i>	Two Roads, Two Juicy, New England IPA 16oz	8
<i>bottle</i>	Paulaner, Hefe-Weizen	6
<i>bottle</i>	Chimay, Blue, Grande Reserve	15
<i>draft</i>	Guinness, Stout	9
<i>draft</i>	Stella, Lager	8
<i>bottle</i>	Badische Rothaus, Pilsner	8

USA

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People we love and think you should too...

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Skye Westcott-SkyeHome.com	Donut Crazy
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CTbites.com	Pagano's Seafood
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