

The Sag Harbor Express

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It's Showtime!

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Brooms Out

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\$2.00

Switch at Legion Site

New restaurant to open in time for summer season

BY STEPHEN J. KOTZ

The former site of the popular Dockside restaurant at the Sag Harbor American Legion will be occupied by the Sag Harbor Kitchen, a new restaurant run by Michelin award-winning chef Melissa O'Donnell, in partnership with the culinary platform Kittch.

A press release described the com-

ing restaurant as "a coastal culinary haven offering a wide selection of fresh local seafood, lobster, steaks, vegetarian and vegan specialties, and the best burgers in the Hamptons," with a limited menu before Memorial Day and a grand opening to follow on June 15.

Besides serving a regular menu,

See **LEGION**, Page A6



The Sag Harbor Kitchen will open at the Sag Harbor American Legion in May. STEPHEN J. KOTZ

A6

FROM PAGE ONE

LEGION: Chef Brings International Experience to New Sag Harbor Kitchen

FROM PAGE A1

Sag Harbor Kitchen and Kittch, a livestreaming platform, will offer special events with other chefs, cooking classes and kitchen livestreams.

The Sag Harbor Kitchen will open instead of the Bay Street Tavern, which was supposed to replace the Dockside this year and be run by Eric and Adam Miller, partners in Rita Cantina in East Hampton, with backing by developer Adam Potter and other investors. While those plans fell through, Potter remains the leaseholder.

The plan is to open the Sag Harbor Kitchen initially for three months, and if things go well, the restaurant will transition to a year-round model.

"I am thrilled to be a part of this exciting new endeavor in beautiful Sag Harbor," O'Donnell said in a release. "My culinary inspiration at Sag Harbor Kitchen are the great waterfronts from Lisbon to Sicily to Beirut, yet we've crafted a uniquely Sag Harbor cuisine. My team and I are committed to creating unforgettable dishes that celebrate

the local seafood and fresh, seasonal ingredients from the amazing farms around the Hamptons."

O'Donnell has spent her entire career in New York and has been recognized for her work with five Michelin Bib Gourmand awards at three different restaurants. The Bib Gourmand is Michelin's designation for establishments that offer great food at affordable, neighborhood prices.

In 2001, O'Donnell's first restaurant, Stella, received rave reviews in The New York Times and other influential publications. Stella introduced the concept of communal dining in New York. Her next restaurants, Salt and Salt Bar, expanded on the communal table tradition and was a pioneer in the farm-to-table movement.

With Salt, she won her first Michelin award. Her next two places, Thelma on Clinton, and Li'l Gem, both continued her tradition of designing menus that fit into the diversity of their neighborhoods, and both were recognized repeatedly by the Michelin Guide.

The Sag Harbor Kitchen will also partner with Kittch, the online culinary platform that provides chefs with an opportunity to present their work in streamed videos and a wide range of other related content. The plan is to hold special events with well-known chefs, cooking classes, and livestreams from the kitchen, giving customers a novel look into the workings of a restaurant. Guests will be able to enjoy these exclusive behind-the-scenes glimpses from home or from the restaurant itself.

In addition to its sea-to-table menu, SHK will offer an extensive wine list featuring a selection of fine wines from around the world, with a special focus on coastal wines including the North Fork of Long Island, the Pacific Coast wine regions, Tuscany, Chile, and Bordeaux.

Guests can also enjoy innovative handcrafted cocktails, featuring local ingredients and artisanal spirits.

With its harborfront location, the restaurant will offer both indoor and outdoor seating, as well as a sum-



Chef Melissa O'Donnell will open the Sag Harbor Kitchen at the Sag Harbor American Legion in time for summer.

merlong schedule of special events. Guests will have the option of enjoying drinks and a bar menu on the outdoor deck, featuring fire tables and lounge seating, enjoying sunset on the dining deck, or experiencing the sights and smells of the Kitchen itself. The restaurant will serve an apres-beach cocktail and food menu, as well as an apres-theater dessert and drink menu.

The Sag Harbor Kitchen will also offer a private dining room for dinner parties and special events. Limited reservations will be accepted, but most tables will be held for walk-ins.