



Clockwise: Jars of edible goodies line L&W Market's shelves; Hamptons Aristocrat opens an entertainment-driven eatery at Bridgehampton's Salt Drift Farm; raw bar from Harbor-Bistro Mobile Kitchen.



**SALT DRIFT FARM**  
**BY HAMPTONS ARISTOCRAT**  
Stylish caterers Lexi Ritsch and Louisa Young have planted stakes at the newly christened Salt Drift Farm in Bridgehampton, where reservation-only brunch promises to be a season highlight. The cedar farmhouse eatery also offers a grab-and-go menu inspired by the business partners' original caravan food truck, an entertainment market with curated edible gifts and a private dining room for a full-on farmhouse fete.  
**BEST BITE:** Peel-and-eat shrimp boil, featuring Old Bay-poached East End shrimp, summer corn and potato wedges with lemon *crema* dip. 203 Bridgehampton-Sag Harbor Turnpike, 631.488.0581, [saltdriftfarm.com](http://saltdriftfarm.com)

**L&W MARKET**  
Almond co-owners Eric Lemonides and Jason Weiner are expanding next door to an all-day market featuring prepared foods straight from the Bridgehampton restaurant's kitchen, dry goods and housemade delectables ranging from charcuterie to Weiner and chef Jeremy Blutstein's own line of kimchi, #KimchiJews. A spontaneous dinner party will be as

easy as a few phone swipes thanks to a newly launched online platform and mobile app.  
**BEST BITE:** The self-proclaimed "Best Rotisserie Chicken Ever" vies for the best-of title with Almond's proprietary spice rub, sprinkled on top of fingerling potatoes from Marilee and Dean Foster's Sagaponack farm. 2493 Montauk Highway, [landwmarket.com](http://landwmarket.com)

**HARBOR BISTRO**  
**MOBILE KITCHEN**  
Executive chef and partner Damien O'Donnell hits the road this season with a mobile kitchen, at the ready for events from casual pop-ups to elegant outdoor celebrations. O'Donnell, who trained at the Culinary Institute of America, can now provide his signature waterfront comfort food for nearly any occasion with the efficiency and unique culinary viewpoint that have made Harbor Bistro an East Hampton mainstay.  
**BEST BITE:** Yellowfin tuna poke showcases center-cut tuna, avocados, tomato and macadamia nuts served over a hijiki black seaweed salad with truffle-ginger-soy spiced mayonnaise and a crunchy *tobiko* garnish. 631.324.7300, [harborbistro.net](http://harborbistro.net)

## Gastronomy on the Go

NEW CULINARY OPENINGS FROM EAST END FAVORITES PROMISE FAST CASUAL AND EASY ACCESS WITH A FLAIR FOR LOCAL INGREDIENTS.

BY MATTHEW WEXLER



SALT DRIFT FARM PHOTO COURTESY OF HAMPTONS ARISTOCRAT; L&W MARKET PHOTO BY JASON WEINER