



A Guide to East End Food Trucks

Justin Schwartz and the Noah's on the Road Food Truck. Photo credit: Daniel Gonzalez

Whether you're looking for a fresh lobster roll or a decadent dessert, the East End food trucks have it all and here's how to find some of the best.

Noah's on the road, from noah's in Greenport, offers signature gourmet meals such as Crescent Farm barbecue duck sliders and glazed pork tacos. With the arrival of local corn season, corn relish and arancinis with Catapano goat cheese and roasted corn are back on the menu. Find noah's on the road at the Hampton Jitney on Sundays and Mondays, Corey Creek Vineyards on Tuesdays and Thursdays, Martha Clara Vineyards on Wednesdays, Lenz Winery and Greenport Harbor Brewing Company on Fridays, and Saturday at Lieb Cellars. Noah's on the road will also be at The Great Food Truck Derby August 14. Noah's on the Road offers custom menus for private events, ranging from pig roasts to clam bakes. For more info, call 631-333-2156 or visit chefnoahs.com. Follow [@noahsontheroad](https://twitter.com/noahsontheroad) on Twitter and [@noahsontheroad](https://www.instagram.com/noahsontheroad) on Instagram for updates.

Eat Me, Drink Me is known for grass-fed beef burgers, hand-cut fries, and artisanal grilled cheeses—all made with local, organic ingredients. Michelle Panciarelllo, owner of Eat Me, Drink Me, recommends the East End wine-caramelized onion and goat brie burger. You'll also want to try their new grass fed flank steak taco. Find Eat Me, Drink Me at Martha Clara Vineyards' FOLD festival on August 4 and 5, The Great Food Truck Derby at the Hayground School in Bridgehampton on August 14, and at Children's Museum of the East End's "Kidstock" on August 18 in Bridgehampton. Eat Me, Drink Me is available for catering. For more, visit eatmedrinkmetruck.com. Follow them on Twitter [@eatmedrinkmeny](https://twitter.com/eatmedrinkmeny).

The Little Blonde Truck of Blondie's bakeshop offers all of the delicious desserts and comfort foods from their bakeshop—on wheels. In addition to their sweet baked goods, which include a notable s'mores pie, the Little Blonde Truck also makes a mean grilled cheese, mac 'n' cheese, chicken and waffles, waffles made to order, quinoa salad, and, new this summer, an acai bowl. Find Blondie's Bakeshop at Corey Creek Vineyards in Southold on August 10, and The Great Food Truck Derby August 14. Email info@blondiesbakeshop.com for more information.

Enjoy the gourmet tastes of The Inn Spot of Hampton Bays from their food truck, **The Inn Spot...Out!** Featured from the menu are sweet and savory crepes made to order, a lobster salad roll, freshly smoked meats, and their original waffalioni: two homemade Belgian waffles triangles sandwiched with cannoli cream. The Inn Spot...Out will be at the Hampton Classic in Bridgehampton later this month and at Septemberfest in Southampton. Additionally, every Wednesday night from 6 to 10 p.m., catch The Inn Spot...Out for music night with Adventure Paddleboards in Hampton Bays. Take part in paddleboard yoga and sunset paddle boarding, or simply watch as you enjoy fresh squeezed juices, smoothies, and meals from the truck. For more info, visit theinnspot.com, or call 631-728-1200.

Stationed at Ditch Plains in Montauk for the summer, a new food truck called **The Montauk Board Rider** launched over Independence Day weekend. A partnered effort between The Montauk Boardriders and Harmless Harvest, a raw, organic and fair trade coconut water brand, the truck offers pre-packaged snacks coming from all-raw, ethically sourced and healthy brands, mostly from the New York area. The main products being served are 100% raw coconut water from Harmless Harvest, Guayaki brand Yerba Mate, blended superfood juices from Rawpothecary, and People's Pops—ice pops made from fresh, locally sourced fruits. Beach Bags including prepared arrangements of the truck's offerings will also be available. Promotions will be held all summer. Use hashtag #MBRxHH for updates about the truck.

