



DINNER

GARDEN

- TODAY'S MARKET VEGETABLE SOUP\$10
local farm inspired, chef's seasonal selections
- FARM STAND CRUDITÉ.....\$19
seasonal selections, trio of sauces
- SIMPLE LETTUCE.....\$9
grape tomatoes, cucumbers, chardonnay vinaigrette
- BUTTERHEAD {ADD BACON BITS \$2}\$13
blue cheese dressing, red onion, grape tomato
- WILD BABY ARUGULA.....\$14
manchego, almonds, radishes, apple cider vinaigrette

SEA

CRISPY CALAMARI {POINT JUDITH, RI}
preserved lemon, chillies, queen olives, lemon aioli
\$16

SAG HARBOR FISH STEW
tomato-saffron broth, market fish, local potatoes
\$14

LOCAL OYSTERS {ON THE HALF SHELL}*
montauk pearls, vinegar & cocktail sauces
\$17/34

SPICY MUSSELS {GULF OF MAINE}
jalapenos, herbacious-fennel broth, garlic bread
\$16

BARON'S BANG BANG SHRIMP
house made hot sauce, chopped scallions & romaine
\$18

MAINS

- CRESCENT FARMS DUCK LEG CONFIT\$32
spring asparagus, saffron rice, peach chutney
- SEARED SHINNECOCK SCALLOPS*\$37
fennel, snap peas, fingerling potatoes, blood orange
- ROASTED ORGANIC CHICKEN\$28
smashed red potatoes, local baby kale, dijon jus
- CLASSIC SURF 'N' TURF {LOBSTER TAIL & FILET}\$64
fingerling potatoes, asparagus, truffle butter
- MUSHROOM & PECORINO FRITTERS\$26
white beans, mushrooms, greens, garlic confit
- GULF SHRIMP TORCHIO {HAND ROLLED PASTA}\$27
chillies, gremolata, baby arugula, artichoke, cream
- ROASTED ORGANIC SALMON\$37
black lentils, fava beans, mirepoix, citrus vinaigrette
- BARON'S BURGER* {ADD BACON BITS+\$2}\$22
hand cut fries, quickles, cheese, challah bun
- GRILLED ANGUS SKIRT STEAK\$39
crispy onion rings, lemon spinach, garden herb relish
- DAILY CATCH {MONTAUK DOCKS}MKT
farro, cauliflower, zucchini, carrots, tuscan kale
- PRIME CENTER CUT FILET\$46
hand cut fries, heirloom tomatoes, garlic confit
- TODAY'S BUTCHER CUTMKT
chef's daily cut, sauce and plating
- WHOLE STEAMED MAINE LOBSTER.....\$45
drawn herb butter, your choice of side

VEGGIES & SIDES {\$8}

- SPRING ASPARAGUS, EVOO
- MUSHROOMS & BABY ARUGULA
- SESAME SUGAR SNAP PEAS
- SMASHED RED BLISS POTATOES

- HAND CUT FRIES, HERB SALT
- SAUTÉED LEMON SPINACH
- TODAY'S GREENS & FENNEL
- ROSEMARY FINGERLING POTATOES

Executive Chef: Matty Boudreau,
Executive Sous Chef: Abraham Susser

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.