



# DINNER

## SALADS

SIMPLE LETTUCE.....\$10 <i>grape tomatoes, cucumbers, chardonnay vinaigrette</i>	HEIRLOOM TOMATOES .....\$18 <i>buffalo mozzarella, arugula pesto, red onion, pine nuts</i>
BUTTERHEAD {ADD BACON \$2}.....\$13 <i>blue cheese dressing &amp; crumbles, onions, grape tomato</i>	ARUGULA & PICKLED BEETS.....\$16 <i>organic manchego, pistacio brittle, local radishes</i>

## STARTERS

FARM STAND CRUDITÉ.....\$18 <i>seasonal selections, trio of sauces</i>	BANG BANG SHRIMP.....\$17 <i>house made hot sauce, scallions, cucumbers &amp; romaine</i>
MARKET VEGETABLE SOUP.....\$11 <i>chef market inspired soup, local ingredients, herbs</i>	COVE CHOWDER {NEW ENGLAND STYLE}.....\$14 <i>peconic clams, local potatoes, fresh herbs, croutons</i>
LOCAL OYSTERS {ON THE HALF SHELL}* .....\$17/33 <i>peconic golds, mignonette, cocktail sauce, lemon</i>	MONTAUK TUNA TARTARE .....\$20 <i>avocado, spicy mayo, sesame seeds, crispy wontons</i>
CRISPY CALAMARI {POINT JUDITH, RI}.....\$16 <i>preserved lemon, chilies, queen olives, lemon aioli</i>	SPICY CAPE COD MUSSELS.....\$16 <i>garden jalapeños, fennel-herb broth, garlicky bread</i>

## MAINS

SEARED SHINNECOCK SCALLOPS* .....\$37 <i>fennel, cauliflower, delicata squash, citrus vinaigrette</i>	DAILY CATCH {MONTAUK DOCKS}.....MKT <i>farro, local corn, roasted radishes, grilled scallions</i>
CRESCENT FARMS DUCK LEG CONFIT .....\$33 <i>tuscan kale, sweet corn &amp; garlic risotto, pear chutney</i>	GRILLED ANGUS SKIRT STEAK {10oz.}.....\$38 <i>crispy onion rings, lemon spinach, garden herb relish</i>
ROASTED ORGANIC CHICKEN .....\$28 <i>smashed red potatoes, greens beans, lemon-dijon jus</i>	ZUCCHINI & LINGUINE POMODORO.....\$28 <i>heirloom tomatoes, parmigiano reggiano, garden basil</i>
ROCK SHRIMP TORCHIO {HAND ROLLED PASTA}.....\$31 <i>artichoke hearts, garden herbs, chilies, arugula, cream</i>	BARON'S BURGER* {ADD BACON BITES +\$2}.....\$22 <i>hand cut fries, quickles, challah bun, choice of cheese</i>

BUTCHER'S CUT {7X RANCH, AMERICAN WAGYU}  
BALSAM FARM VEGETABLES  
MKT

## VEGETABLES & SIDES {\$10}

GARLICKY GREEN BEANS	ROASTED CAULIFLOWER	ROSEMARY FINGERLING POTATOES
SMASHED RED BLISS POTATOES	SAUTÉED LEMON SPINACH	MUSHROOMS & ARUGULA
RISOTTO OF LOCAL CORN & KALE		HAND CUT FRIES, HERB SALT {\$8}

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.