



EARLY DINING MENU  
TWO COURSES: \$29

THREE COURSES: \$34

THURSDAYS ALL NIGHT LONG

FRIDAYS & SATURDAYS 5PM TILL 6PM

HOUSE WINES

\$10 DAILY SELECTIONS

RAW BAR SPECIAL

\$2 PECONIC GOLD OYSTERS

\$1 CLAM CASINO

FIRST COURSE

TODAY'S MARKET SOUP

*chef market inspired soup, local ingredients, herbs*

SIMPLE LETTUCE

*grape tomatoes, cucumbers, chardonnay vinaigrette*

BUTTERHEAD LETTUCE SALAD

*blue cheese dressing & crumbles, red onion, tomatoes*

CRISPY CALAMARI {POINT JUDITH, RI}

*preserved lemon, chilies, queen olives, lemon aioli*

SECOND COURSE

BARON'S BURGER\* {8 OZ. PRIME MIX}

*hand cut fries, quickles, challah bun, choice of cheese*

ROASTED ORGANIC CHICKEN

*smashed yukon potatoes, green beans, lemon-dijon jus*

ZUCCHINI & LINGUINE POMODORO

*heirloom tomatoes, parmigiano reggiano, garden basil*

SEA BASS {SPICE RUBBED}

*today's market vegetables, garden herb relish*

THIRD COURSE

CHEF'S DAILY DESSERT SELECTION