



brunch

DAILY SELECTIONS OF SOUPS	M/P
all housemade daily, farm stand vegetables	
ORGANIC SMOKED SALMON	\$17
seven grain bread, hardboiled egg, traditional garnishes	
BUTTERMILK PANCAKES	\$13
fresh fruit, maple syrup {+\$3 for mixed berries inside}	
BRIOCHE FRENCH TOAST	\$15
thick-cut bread, warm nutella spread, peppered sausage	
FRESH FRUIT PLATE	\$9
greek yogurt, seasonal selections	
COVE SALAD {DERBY INSPIRED}	\$18
avocado, blue cheese, bacon, egg, crunchy vegetables, peppercorn dressing	
BUTTER HEAD SALAD	\$13
blue cheese crumbles & dressing, red onion, grape tomatoes	

ADD TO ANY SALAD

Chicken	\$5
Grilled Shrimp	\$8

OPEN FACED FARM EGG DAILY OMELET	\$16
market inspired daily omelet, simple greens {+\$2 for egg whites}, toast	
LOBSTER OMELET	\$21
maine lobster meat, garden herbs, sugar snap peas, tomatoes	
MASON DIXIE EGGS	\$15
poached eggs, cheddar grits, braised greens, tomato chutney {+\$2 grilled ham}	
EGGS ON MUFFINS	\$16
{benedict}, smoked pork loin	
{royale}, smoked salmon {+\$2}	
{florentine}, sauteed spinach and mushrooms	
BARON'S BURGER {8OZ. PRIME HOUSE BLEND}	\$18
hand-cut fries, choice of cheese, quickles, {add bacon bits \$2}	
LOCAL BASS "WICH"	\$19
cove slaw, garden tarter sauce, simple greens	
LOBSTER ROLL	\$27
fresh maine lobster, buttered potato roll, quickles, chips	
GRILLED CHICKEN "BLT"	\$17
lemon aioli, baby arugula, bacon, tomatoes, haystack potatoes	

SIDES

BACON, TURKEY BACON, SAUSAGE OR HAM	\$5
TOAST (ENGLISH MUFFIN, HONEY OAT, 7 GRAIN, WHEAT, WHITE)	\$2
HOME FRIES	\$4
HAND-CUT FRIES	\$7
LOCAL GREENS & ROASTED FENNEL	\$7
SIMPLE FARM GREEN SALAD	\$9

DRINKS

ORANGE JUICE	\$7
GRAPEFRUIT JUICE	\$7
TOMATO JUICE	\$6
LOCAL APPLE CIDER	\$8
LEMONADE	\$4
ICED TEA	\$4
ARNOLD PALMER	\$4

COFFEE & TEA

COFFEE	\$4
ESPRESSO	\$4
CAPPUCCINO	\$6
LATTE	\$6
SELECTIONS FROM PLAIN-T	\$4

LIBATIONS

THE MORNING AFTER	\$12
iced coffee, bourbon, frangelico	
HOOK, LINE & SINK HER.	\$14
titos, beer, prosecco, orange juice	
SAG THYME	\$13
sauza, saint germain, grapefruit, thyme	
BARON'S BLOODY	\$14
celery, cucumber, olives, lemon	
SKIPPER'S BLOODY	\$18
clam juice & poached shrimp, lemon	
DIABLO BLOODY	\$16
sauza, jalapeno, lime, salt rim	
BUCKS FIZZ	\$14
prosecco, fresh orange juice	