



EARLY DINING

AVAILABLE EVERYDAY 5PM TILL 6PM

TWO COURSES: \$29

RAW BAR SPECIAL:
\$2 MONTAUK PEARL OYSTERS

\$50 & UNDER LIST

GLASSES OF HOUSE RED & WHITES.....\$10

FIRST COURSE

TODAY'S MARKET SOUP

farm inspired, chef's seasonal selections

SAG HARBOR FISH STEW

tomato-saffron broth, market fish, local potatoes

BUTTERHEAD LETTUCE SALAD

blue cheese dressing & crumbles, red onion, grape tomato

BUBBLES & ROSÉ

2012 DOMAINE DE LA BERGERIE, CREMANT...\$46

2009 ONABAY, BLANC DE BLANC, LI, NY.....\$49

2016 BEDELL, ROSÉ, LI, NY.....\$42

2016 MINUTY, ROSÉ, CUVÉE, PROVENCE.....\$46

SECOND COURSE

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

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

ROASTED ORGANIC CHICKEN

smashed red bliss potatoes, baby kale, dijon jus

CAVATAPPI & CLAMS {HAND ROLLED PASTA}

chopped & whole clams, chillies, gremolata, herbs

SEA BASS {SPICE RUBBED}

today's market vegetables, garden herb relish

ORGANIC MUSHROOM & PECORINO FRITTERS

white beans, wilted greens, mushrooms, parmigiano-reggiano

WHITE

2014 ABBAZIA DI NOVACELA, PINOT GRIGIO...\$50

2013 GRESSER KRITT, PINOT BLANC, ALSACE..\$48

2012 AVELEDA ALVARINHO, PORTUGAL.....\$42

2014 SALTY RINSE, ALBARIÑO, CA.....\$40

2015 JEAN-PAUL BRUN, CHARDONNAY.....\$40

RED

2015 TOUR DES GENDRES, BERGERAC.....\$40

2014 BACCHUS, PINOT NOIR, CA.....\$40

2014 ALTOS LAS HORMIGAS, MALBEC\$50

2014 DOMAINE DU CLOS DU FIEF, BEAUJOLAIS . \$50

2013 DIEVOLE, CHIANTI, ITALY\$49