



tavern menu

SNACKS

- ARTISTANAL CHEESE PLATE.....\$18
apple, green tomato marmalade, crusty bread
- WINTER GREENS & PICKLED BEETS.....\$16
orange, radishes, pistacio brittle, manchego
- TODAY'S MARKET SOUP.....\$11
chef's daily creation, seasonally inspired
- COVE CHOWDER {NEW ENGLAND STYLE}.....\$14
peconic clams, local potatoes, fresh herbs
- PECONIC GOLD OYSTERS.....\$17/\$33
east coast oysters, vinegar & cocktail sauces
- CRISPY POINT JUDITH CALAMARI.....\$16
preserved lemon, chillies, queen olives, aioli
- BANG BANG SHRIMP.....\$17
hot sauce, scallions, cucumbers & romaine
- BUFFALO CAULIFLOWER.....\$16
celery, carrots, blue cheese dressing

ENTREES

- BAR STEAKM/P
chef's daily cut, sauce and vegetables
- CHICKEN FRIED CHICKEN.....\$28
creamed greens, cheddar grits, pan gravy
- CHEF'S DAILY SELECTION.....M/P
seasonal staples, matching sauce
- MAC 'N' CHEESE.....\$14
*add on +\$2 bacon +\$8 rock shrimp;
+\$6 grilled chicken*
- LOBSTER ROLL.....\$28
buttered bun, quickles, hand cut fries
- GRILLED CHICKEN "BLT".....\$19
*house made bacon, green tomato marmalade,
haystack fries*
- ROASTED BASS "WICH.....\$19
cove slaw, tarter sauce, simple greens
- BARON'S BURGER* {8 OZ HOUSE BLEND}.....\$18
hand-cut fries, quickles, choice of cheese

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