

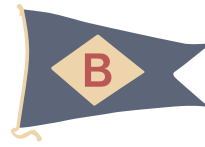
TAVERN MENU

| | |
|---|-----------|
| NEW YORK CHEESE PLATE | \$18 |
| <i>mecox bay dairy (cow) atlantic mist, ewe's blue-old chatham shepherding, catapano dairy farm goat cheese with apples & crostinis</i> | |
| WEDGE SALAD | \$16 |
| <i>ewe's blue cheese dressing & red onions (add bacon \$3)</i> | |
| LOBSTER EGGROLL | \$12 |
| <i>chili-lime dipping sauce</i> | |
| MARKET SALAD | \$10 |
| <i>chardonnay vinaigrette</i> | |
| BURRATA WITH ROASTED BABY BEET | \$16 |
| <i>Balsamic reduction, baby kale salad</i> | |
| COVE CHOWDER {NEW ENGLAND STYLE} | \$14 |
| <i>peconic clams, local potatoes, fresh herbs</i> | |
| PECONIC GOLD OYSTERS* | \$17/\$33 |
| <i>mignonette & cocktail sauce</i> | |
| CRISPY POINT JUDITH CALAMARI {GF} | \$17 |
| <i>preserved lemon, chilies, queen olives, aioli</i> | |
| OYSTER PO'BOYS | \$14 |
| <i>fried Oysterpond oysters, remoulade</i> | |
| BANG BANG SHRIMP {GF} | \$17 |
| <i>hot sauce, scallions, cucumbers & romaine</i> | |
| CHEF JAY'S BACON JAM | \$18 |
| <i>pretzel crostini</i> | |
| SHRIMP COCKTAIL | \$18 |
| <i>cocktail sauce, lemon</i> | |
| BEEF SLIDERS | \$14 |
| <i>cheddar cheese, red onion confit, sriracha aioli</i> | |
| L.I. BEER BATTERED CODFISH & CHIPS | \$25 |
| <i>fennel-arugula slaw & tartar sauce </i> | |
| BARON'S BURGER | \$24 |
| <i>handcut fries, pickles, pretzel roll (add bacon, advocado, cheese or farm egg \$3)</i> | |
| LOBSTER & MORELL MUSHROOM POT PIE .. | \$35 |
| BRAISED PORK SHANK | \$36 |
| <i>Anson Mills polenta, Brussels sprouts & braising jus </i> | |
| FRIES | \$8 |

 This fish is sustainably caught by local fisherman on the East End.

 Raised on our sustainable 62-acre Beach Plum Farm in Cape May, NJ.

Please notify your server about any food allergies before placing your order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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