



BRUNCH

ORGANIC SMOKED SALMON	\$18
seven grain bread, traditional garnishes	
BUTTERMILK PANCAKES	\$14
fresh fruit, maple syrup (+\$3 for mixed berries inside)	
BRIOCHE FRENCH TOAST	\$15
maple syrup, whipped butter, sausage link	
FRESH FRUIT PLATE	\$10
greek yogurt, seasonal selections	
CHOPPED COVE SALAD {DERBY INSPIRED}	\$18
avocado, bacon, egg, crunchy vegetables, peppercorn dressing	
WEDGE SALAD	\$13
blue cheese crumbles & dressing, red onion, grape tomatoes, bacon	
BARON'S GRANOLA with yogurt	\$12
pecans, almonds, raisins, cranberries, apricots, oats, spices	

ADD TO ANY SALAD

Smoked Salmon	\$9
Grilled Shrimp	\$9

TOMATO & HERBS FRITTATA	\$17
simple greens, choice of toast, (+\$2 for egg whites)	
LOBSTER OMELET*	\$23
maine lobster meat, cheddar, garden herbs, local greens, cherry tomatoes	
MASON DIXIE EGGS*	\$16
poached eggs, cheddar grits, local greens, tomato chutney (+\$2 grilled ham)	
EGGS ON MUFFINS*	\$17
{benedict}, canadian bacon	
{royale}, smoked salmon (+\$2)	
{florentine}, sauteed spinach and mushrooms	
BARON'S BURGER* {8OZ. PRIME HOUSE BLEND}	\$22
fries, pickles, pretzel roll {bacon, avocado, or farm egg, +\$3}	
SMOKED SALMON CLUB	\$21
mayo, arugula, fresh local vegetables, tomato, rye bread	
LOBSTER ROLL	\$28
fresh lobster meat, buttered bun, fries, pickles	
L.I. BEER BATTER CODFISH & CHIPS	\$25
fennel-arugula slaw, tartar sauce	

SIDES

BACON, TURKEY BACON, SAUSAGE LINKS OR HAM	\$6
TOAST	\$2
HOME FRIES	\$5
FRENCH FRIES	\$10

Proud to use North Fork Egg Farm

For parties of 6 or more, 20% gratuity will be added automatically

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.

COFFEE, TEA & JUICES

COFFEE	\$4
ESPRESSO	\$4
CAPPUCCINO	\$6
LATTE	\$6
TEA SELECTIONS	\$4
ORANGE JUICE	\$8
GRAPEFRUIT JUICE	\$8
TOMATO JUICE	\$7

LIBATIONS

BARON'S BLOODY	\$14
celery, olives, lemon	
BUCKS FIZZ	\$15
sparkling wine, fresh orange juice	