

COVE HOLLOW

Tavern — EAST HAMPTON, NY

STARTERS & SALADS

PORK CRACKLINS *maldon sea salt, lime, bbq seasoning 17*

* **TUNA TATAKI** *cucumber, spring onion ponzu, radish, garlic crisps 26*

LOBSTER TACOS *three mini-crunchy tacos, scallions, organic salmon caviar 33*

GOAT CHEESE BRUSCHETTA *simple green salad, artichoke tapenade 19*

CLASSIC BUFFALO WINGS *{6} crudité, gorgonzola ranch, chives 19*

FIRECRACKER SHRIMP *frisee, sesame-chili sauce, scallion, jalapeño 22*

HOUSE SALAD *fresh cut vegetables, croutons, leafy greens, dijon vinaigrette 18*

HEIRLOOM TOMATO & BURRATA *red onion, balsamic glaze, cracked pepper, evoo 26*

DUO OF BEETS *pickled vidalia onion, goat cheese, arugula, peppered pecan brittle 23*

LITTLE GEM SALAD *bacon, tomato, chives, crumbly croutons, gorgonzola ranch 24*

BOWLS

jasmine rice, petite salad, avocado, peanuts

GRILLED MISO SALMON *lime 41*

FIRECRACKER *choice of shrimp or tofu 36*

* **TUNA TATAKI** *garlic crisps, radish 42*

BURGERS

LTO ... choose fries, fingerlings, or side salad

* **BEEF** *bacon, cheddar, tangy sauce 29*

* **LAMB** *harissa, cucumber, goat cheese 33*

GRILLED PORTOBELLO *mushroom queso 28*

MAINS

ROASTED CHICKEN *energy greens, fingerling potatoes, natural jus 39*

APPLE CIDER RIBS *cider bbq sauce, fries, fresh slaw half 39 / full 49*

VEGETABLE *cauliflower, roasted beets, lime tahini, white bean hummus {vegan} 38*

GRILLED SWORDFISH PICATTA *energy greens, brown butter vinaigrette 48*

RIGATONI MUSHROOM BOLOGNESE *creamy ragu {GF & vegan available} 42*

* **GRILLED BERKSHIRE PORK CHOP** *tri-color cauliflower, baby kale, apple jus 45*

* **GRILLED SKIRT STEAK** *grass-fed beef, roasted fingerling potatoes, chimichurri 49*

SUMMER BOUILLABAISSE *lobster & broth, fish & shellfish, bruschetta & rouille 55*

SIDES & VEGETABLES

*fingerling potatoes 14 / crinkle fries, aioli 13 / bruschetta & white bean hummus 14
rice 11 / energy greens 15 / half house salad 9 / tri-color cauliflower w/ tahini 14
pickles/slaw 13 / mushroom queso fries 18*

CHT IS A SCRATCH-MADE KITCHEN, SOME ITEMS MAY HAVE LIMITED AVAILABILITY

PRIX FIXE 5-6pm daily excluding weekends & holidays 39

* Before placing your order, please inform your server if you have a food allergy, and we will strive to accommodate your needs. We do not accept responsibility for an allergic reaction. Consuming raw or undercooked meat, fish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GENERAL MANAGER
Christopher Calloway

IN THE KITCHEN
Luis Alvarez

PROPRIETORS
Lisa & Chef Terry Harwood