

COVE HOLLOW

Tavern — EAST HAMPTON, NY

STARTERS

FRENCH ONION SOUP toasted gruyere & crostinis 15

PORK CRACKLINS maldon sea salt, lime, bbq seasoning 16

MISO SALMON 'TORO' cucumber, spring onion ponzu, radish, garlic crisps 19

LOBSTER TACOS three mini-crunchy tacos, scallions, masago roe 33

CLASSIC BUFFALO WINGS {8} crudité, gorgonzola ranch, chives 19

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

SALADS

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

LOCAL BEETS SALAD pickled vidalia onion, goat cheese, arugula, peppered pecan brittle 23

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

JASMINE RICE BOWL

miso salmon 'toro' | firecracker shrimp | teriyaki tofu

petite salad, avocado, peanuts & lime 36

MAINS

GRILLED MAHI MAHI capers, parsley, brown butter vinaigrette 39

ROASTED CHICKEN energy greens, mashed potato, natural jus 38

CIDER BBQ BABY BACK RIBS frites, fresh slaw, pickle ... half 39 | full 49

RIGATONI MUSHROOM BOLOGNESE creamy ragu {GF & vegan available} 38

* **HAMBURGER** 8oz, grass-fed, LTO, tangy sauce, brioche 26 ... bacon or cheddar + 1.50ea

TAHINI ROASTED CAULIFLOWER (vegan) kale, carrots, white bean hummus 32

* **GRILLED BERKSHIRE PORK CHOP** roasted brussels sprouts, fennel, apple jus 45

* **GRILLED SKIRT STEAK FRITES** yukon crinkle fries, chimichurri 49

SPECIALS

FRIDAY - LOBSTER POT PIE half lobster, shrimp, bay scallop, creamy tomato broth 49

SATURDAY - * GRILLED TUNA BURGER M/R, L.T.O., rosemary aioli, toasted brioche 35

SUNDAY - ALL NIGHT PRIX FIXE three courses dine-in only, excluding holidays 39

SUPPER CLUB - three-courses, take out only 25

SIDES

yukon crinkle fries, aioli 12 | rice 9 | energy greens 12

half house salad 9 | tahini roasted cauliflower & carrots 14

creamy mashed potato 12 | grilled onion 9 | pickles/slaw 13

DESSERT

profiteroles, hot fudge, vanilla gelato 12

brie cheesecake, berry compote 14

warm chocolate chip brownie 12

variety of gelato & sorbetto 4 | 9

* Consuming raw or undercooked meat, fish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* 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

WE HAVE A SMALL SCRATCH-MADE KITCHEN, SOME ITEMS MAY HAVE LIMITED AVAILABILITY

GENERAL MANAGER
Christopher Calloway

IN THE KITCHEN
Luis Alvarez

PROPRIETORS
Lisa & Chef Terry Harwood