

COVE HOLLOW

Tavern — EAST HAMPTON, NY

STARTERS

SPRING PEA SOUP *fresh pea greens, mint, carrot, fennel* 15

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

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

* TUNA TATAKI *cucumber, spring onion ponzu, radish, garlic crisps* 25

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

FIRECRACKER SHRIMP *frisee, sesame-chili sauce, scallion, jalapeño* 21

RED QUINOA & WALNUTS *feta, leafy greens, haricot verts, green olives* 19

HOUSE SALAD *fresh cut vegetables, croutons, leafy greens, dijon vinaigrette* 17

ASPARAGUS & BURRATA *red onion, balsamic glaze, cracked pepper, evoo* 24

DUO OF BEETS *pickled vidalia onion, goat cheese, arugula, peppered pecan brittle* 21

LITTLE GEM SALAD *bacon, tomato, chives, crumbly croutons, gorgonzola ranch* 23

BOWLS

jasmine rice, petite salad, avocado, peanut

MISO SALMON "TORO" *lime* 32

FIRECRACKER *choice of shrimp or tofu* 33

* TUNA TATAKI *garlic crisps, radish* 39

BURGERS

LTO ... *choose frites, fingerlings, or side salad*

* BEEF *bacon, cheddar, tangy sauce* 29

* LAMB *harissa, cucumber, goat cheese* 33

GRILLED PORTOBELLO *mushroom queso* 31

MAINS

STEAMED MAINE MUSSELS *spicy cioppino broth, bruschetta* 39

ROASTED CHICKEN *energy greens, fingerling potatoes, natural jus* 38

APPLE CIDER RIBS *milk pail cider bbq sauce, frites, pickles, slaw* 37 / 47

VEGAN ENTREE *cauliflower, roasted beets, lime tahini, white bean hummus* 36

RIGATONI MUSHROOM BOLOGNESE *creamy ragu {GF & vegan available}* 39

* GRILLED BERKSHIRE PORK CHOP *tri-color cauliflower, baby kale, apple jus* 42

* GRILLED SKIRT STEAK *grass-fed beef, roasted fingerling potatoes, chimichurri* 46

* SEARED ORGANIC SALMON *capellini fideos, fennel, sprouts, saffron-wine sauce* 44

VEGETABLES

fingerling potatoes 14 | crinkle frites, aioli 13 | rice 10 | bruschetta & white bean hummus 12

energy greens 15 | half house salad 9 | pickles/slaw 12 | tricolor cauliflower w/ tahini 14

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

PRIX FIXE 5-6pm daily excluding holidays 36 | SUPPER CLUB all evening, take-out only 25

* 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