

COVE HOLLOW

Tavern — EAST HAMPTON, NY

Starters

BRUSCHETTA

grilled focaccia, tomato, olives, capers & balsamic 12
goat cheese pate, artichoke tapenade 14

PORK CRACKLIN'S

maldon sea salt, lime, bbq seasoning 17

CRAB CAKES

pea tendrils, mango relish, guajillo pepper coulis
single 24 / double 45

CHICKEN WINGS

choice of buffalo or firecracker sauce 20

FIRECRACKER SHRIMP

sesame - chili sauce, scallions, jalapeño 19

Soup & Salad

SPRING PEA SOUP

fresh pea greens, mint, carrot, fennel 15

HOUSE SALAD

leafy greens, fresh cut vegetables, dijon vinaigrette 16

MARKET VEGETABLE SALAD

the house salad + beets, olives, croutons 22

LITTLE GEM SALAD

bacon, tomato, tangy gorgonzola ranch, scallions 23

Bowls

jasmine rice, petite salad, avocado & peanuts

panko chicken - teriyaki sauce 29

firecracker shrimp - sesame chili sauce 35

grilled miso salmon "toro" - lime 31

Side Dishes

fingerlings 13 | frites w/ aioli 13 | pickles & slaw 12

energy greens 15 | leafy green side salad 13

jasmine rice 10 | roasted cauliflower w/ tahini 14

Pasta

MUSHROOM BOLOGNESE

garganelli, creamy mushroom ragu, parmesan 37
vegan mushroom ragu 36 {GF pasta available}

ZOODLES & CLAMS

linguini OR zoodles, bruschetta, saffron broth 32

ORECCHIETTE & RAAB

broccoli raab, chorizo, bell peppers, parmesan 33

Mains

ROASTED VEGETABLES

vegan entrée ... cauliflower, brussels sprouts
lime tahini, butternut squash hummus 29

CHT CIOPPINO

atlantic crab, seafood, spicy vegetable broth 42

DUCK CASSOULET

white bean & duck ragu
bacon, rosemary ... 1 or 2 legs ... 35 | 45

ROASTED CHICKEN

energy greens, fingerling potatoes, natural jus 36

SMOKED BABY BACK RIBS

low & slow ... apple cider bbq sauce
frites, pickles & slaw ... 6 or 12 bones ... 39 | 49

* GRASS-FED BEEF & LAMB

choose: fingerlings, frites, or leafy greens

BEEF bacon, cheddar, tangy sauce, L.T.O. 28

LAMB harissa, cucumber, goat cheese 32

12oz NY STRIP green peppercorn au poivre 55

* 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.

PROPRIETORS

Lisa & Chef Terry Harwood

GENERAL MANAGER

Chris Calloway