

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

Spicy Montauk Fluke Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 24.

Yellowfin Tuna Crudo*
Blood Orange, Aleppo Pepper, Scallion & Pistachios 25.

Asparagus & Celery Root Salad*
Frisée, Red Endive, Smoked Rainbow Trout Caviar & Remoulade 20.

Roasted Red & Golden Beet Carpaccio
Arugula, Hudson Valley Sheep's Blue Cheese, Cashews and Honey 19.

Classic Caesar Salad
Grana Padano & Sourdough Croutons 18.

Chilled Spring Sweet Pea Soup
Lump Crab & Sweet Pea Salad, Za'atar Spiced Yogurt & Paprika Oil 19.

Roasted Montauk Sea Scallops
Coconut-Masala Emulsion, Charred Cabbage, Coriander & Lardo Crumbs 25.

Seared Hudson Valley Foie Gras
Roasted Vanilla Pineapple, Buttermilk Pancake & Pomegranate Molasses 28.

Entrées

The Tavern Burger* ** 30.
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef
Freshly Cut French Fries, Garlic Pickle & Traditional Condiments

1770 House Tavern Meatloaf 28.
Potato Purée, Spinach & Roasted Garlic Sauce

Flounder Almondine 34.
Lemon, White Wine, Herbs and a Petite Greens Salad

Local Sweet Potato & Chickpea Curry 29.
Golden Raisins, House Made Naan Bread, Coconut Yogurt

**These items may be cooked to your liking.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.