



Tavern Menu 2021

Sample menu, subject to change

First Course

Spicy Montauk Fluke Tartare* 20.

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Beet and Pomelo Salad 16.

Tatsoi, Togarashi Peanuts, Miso-Sesame Dressing

Acorn Squash and Buttermilk Bisque 15.

Venison and Preserved Cherry Sausage, Curried Pepitas

Roasted Hen of the Woods Mushroom Salad 17.

Baby Spinach, Mecox Sigit, Bacon, Preserved Cherries, Sherry Vinaigrette

Celery Root Salad with Bayley Hazen Blue Cheese 18.

Prosciutto Mangalitsa, Sicilian Pistachios, Pomegranate-Ginger Dressing

Second Course

The Tavern Burger** 25.

Proprietary Blend of Local Acabonac Farms Grass-Fed Beef
Freshly Cut French Fries, Garlic Pickle & Traditional Condiments

1770 House Tavern Meatloaf 25.

Potato Purée, Spinach & Roasted Garlic Sauce

Roasted Amish Chicken 30.

Wild Mushroom Risotto

Chick Pea and Sweet Potato Curry 20.

Coconut Milk, Golden Raisins, Mushrooms, Naan, Cilantro 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.