

**Pick-up or curbside delivery begins daily at 5:30**  
**Cocktails, beer and wine available to-go**

**Please call 631-324-1770 any time during the day to place your order.**

### **Appetizers**

Spicy Montauk Fluke Tartare\*  
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 20.

Sashimi of Japanese Yellowtail\*  
Spring Onion, Merquen & Cashew Milk 18.

Wok Seared Spicy Squid  
Calabrian Chili, Bean Sprouts, Ginger, Sesame & Scallion 18.

Roasted Baby Artichokes with Wild Arugula  
Spiced Lebneh, Almond and Sesame Dukkah & Fresh Bay Leaf Honey 17.

Chilled Sweet Pea Soup  
Smoked Trout, White Asparagus, Caviar & Crème Fraîche 16.

Roasted Hen of the Woods Mushroom Salad  
Baby Spinach, Mecox Sigit, Bacon, Preserved Cherries, Sherry Vinaigrette 18.

Italian Milk Burrata  
Figs, Pistachio, Balsamic, Local Honey & Flatbread 24.

### **Sides \$12 each**

French Fries  
Sautéed Spinach

Mashed Potatoes  
Sautéed Snap Peas

Roasted Asparagus



## Entrées

Seared Montauk Sea Scallops  
Bacon Braised Endive, Cara Cara Orange, Nori-Mirin Emulsion 38.

Roasted Scottish Salmon with Green Lentils  
Snap Peas, Preserved Meyer Lemon, Harissa & Cilantro 32.

Braised California Rabbit Leg  
Artisan Semolina Pasta, Carrot-Parmesan Broth, Ramp & Nettle Pesto 38.

Roasted Amish Chicken  
Wild Mushroom Risotto 32.

Heritage Pork Rib Chop  
Spring Onion and Yukon Gold Colcannon, Mustard Greens, “Rhubarbq” 35.

The Tavern Meatloaf  
Mashed Potatoes, Spinach & Roasted Garlic Sauce 25.

The Tavern Burger\*\*  
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef  
Freshly Cut French Fries, House Pickle & Traditional Condiments 25.

Roasted ‘Painted Hills’ Striploin\*\*  
Braised Shiitakes, Green Asparagus, Dashi Jus, Matcha & Spring Ramps 40.

## DESSERTS

Ricotta Cheesecake  
Stewed Blackberries, Dried Orange, Hazelnut-Graham Cracker Crust 14.

Sticky Date Cake, Toffee Sauce & Salted Caramel Gelato 13.



**Cocktails To-Go, \$15 small (5oz), \$40 large (16oz).**  
**Choose one of ours or one of your own favorites.**  
**All freshly prepared and bottled to-go.**

Directions: Simply pour the prepared cocktail over ice. Cheers!

**Margarita (Spicy Optional)**

Herradura Silver Tequila, Cointreau, fresh lime juice (Chile Optional)

**Ginger-Pomegranate Cooler**

Tito's Vodka, Canton Ginger Liquor & Fresh Pomegranate Juice

**Pear Martini**

Grey Goose Poire, Chambord & St. Germaine Elderflower & a splash of Pineapple



143 MAIN STREET | EAST HAMPTON, NY | 631-324-1770 | WWW.1770HOUSE.COM