

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

**A friendly note for our valued clients-
We are not affiliated with or partnered with any food delivery service.
To ensure quick and accurate pick-ups we highly recommend
contacting us directly to place your orders.**

Appetizers

Japanese Yellowtail Sashimi*
Lemon, Coriander, House Merquén, Daikon & Shiso 20.

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

Hearts of Romaine Salad
Charred Scallion, Nuoc Mam, Grana Padano & Sourdough Croutons 17.

Winter Salad with Banyuls- Honey Dressing
Shaved Brussels Sprouts, Roasted Squash, Red Endive, Asian Pear & Blue Cheese 18.

Beet & Baby Kale Salad
Spiced Yogurt, Za'atar, Pistachios & Vincotto 18.

Tuscan Kale and Fregola Soup
Truffled Chicken Meatballs, Grana Padano 16.

Seared Hudson Valley Foie Gras
Local Apple & Red Wine Compote, Buttermilk Pancake, Maple-Cider Gastrique 25.

Pizza/Flatbread

Ricotta Pizza
Roasted Garlic, Spinach, Mozzarella 20.

Margherita Pizza
Tomato and Mozzarella 18.



Entrées

Seared Montauk Sea Scallops
Sautéed Napa Cabbage, Fingerling Potatoes, Duck Bacon & Pomegranate Molasses 40.

Organic Scottish Salmon
Parsnip Purée, Blood Orange Braised Endive, Winter Truffle 40.

Roasted Natural Chicken
Risotto Milanese & Broccoli 36.

Marinated Berkshire Pork Tenderloin
Roasted Brussels Sprouts & Fingerling Sweet Potatoes, Preserved Cherry-Onion Compote 34.

California Rabbit Braised in Carrot & Parmesan Broth
Gnocchetti Sardi, Broccoli Rabe Pesto 36.

Roasted Prime Filet Mignon**
Beech Mushrooms, Roasted Shallots, Cauliflower Purée & Black Garlic Jus 42.

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

1770 House Tavern Meatloaf
Potato Purée, Spinach & Roasted Garlic Sauce 25.

Sides \$12 each

Sautéed Spinach
Sautéed Broccoli

House-made Fries
Roasted Brussels Sprouts

Mashed Potatoes
Cauliflower Purée

