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

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Montauk Fluke Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Local Yellowfin Tuna Tiradito* Aji Amarillo, Black Olives, Cilantro, Red Onion & Tortilla 24.

Chilled Balsam Farms Sungold & Red Grape Tomato Soup Scallop & Green Tomato Ceviche, Cilantro, Red Onion, Bottarga 22.

Red and Golden Beets Salad with Banyuls Vinaigrette Catapano Farms Goat's Milk Feta, Balsam Farms Arugula 20.

Balsam Farms Baby Romaine Salad Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion 20.

Balsam Farms Heirloom Tomato Salad Cosberg Lettuce Wedge, Blue Cheese, Crisp Bacon, Red Onion and Sherry Vinaigrette 22.

Burrata with Summer Truffle Local Arugula, Cherry Blossom Honey, Pistachios & Grilled Naan 32.

Seared Hudson Valley Foie Gras Stone's Throw Farms Blueberries, Toasted Brioche, Amagansett Sea Salt 32.



Entrées

Lobster Roll on Toasted Brioche with House-Made French Fries Chilled Lobster Salad, Chives, Parsley, Lemon Zest 65.

Roasted Atlantic Halibut with Mushroom Thyme Broth Whipped Yukon Gold Potatoes & Crispy Leeks 42.

Marinated Atlantic Swordfish à la Plancha Balsam Farms Sweet Corn Risotto, Cashew-Piquillo Pepper Romesco 42.

Roasted Amish Chicken with Channing Daughters Ramato Jus Balsam Farms Summer Squash & Green Beans 40.

Herbed Ricotta & Roasted Garlic Tortelloni Balsam Farms Arugula & Hazelnut Pesto, Pecorino 36.

Roasted Heritage Pork Tenderloin with Fennel Pollen & Smoked Cinnamon Rub Sagaponack Rhubarb-BQ, Honey Glazed Carrots & Baby Spinach 44.

Prime Filet Mignon* **
Roasted Asparagus, Fingerling Potatoes, Red Wine-Truffle Jus 65.

The Tavern Burger* **
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef
House-Made Fries, House Pickle & Traditional Condiments 30.

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

Sides \$12 each

Sautéed Spinach Honey Roasted Carrots House-made Fries

Mashed Potatoes Roasted Asparagus

**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.

