

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

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

Yellowfin Tuna Crudo with Blood Orange*
Fennel, Pistachios and Herbs 24.

Chilled Spring Sweet Pea Soup
Bresaola, Mecox Dairy Gruyere, Spring Onion & Paprika 19.

Red & Golden Beets Salad with Sherry Vinaigrette
Rogue River Smoky Blue Cheese, Gem Lettuce Hearts 22.

Baby Red & Green Romaine Salad
Grana Padano, Charred Scallion-Nuoc Mam Emulsion, Oreganata Breadcrumbs 22.

Poached Asparagus Salad
Miso Aioli, Togarashi Peanuts, Smoked Salt, Nori 22.

Seared Hudson Valley Foie Gras
Strawberry-Rhubarb-Apricot Compote, Toasted Brioche, Amagansett Sea Salt 32.

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

Roasted Amish Chicken with Channing Daughters Ramato Jus 42.
Asparagus, Hedgehog Mushrooms, Spring Onion & Green Garlic

Sweet Potato & Chickpea Curry (V)
Coconut Yogurt, Golden Raisins, Cilantro & Naan Bread 29.

**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.