

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

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 Spring Sweet Pea Soup
Lobster, Crème Fraîche, Spring Onion & Paprika 22.

Red & Golden Beets Salad with Sherry Vinaigrette
Catapano Farms Goat's Milk Feta, Balsam Farms Arugula 22.

Balsam Farms Baby 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* ** 32.
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef
Freshly Cut French Fries, Garlic Pickle & Traditional Condiments
Add Caramelized Onions, Bacon, Sautéed Mushrooms \$2 each

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

**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.