

Tavern Menu

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 & Golden Beets Salad with Banyuls 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.

Balsam Farms Heirloom Cherry Tomato Salad

Cosberg Lettuce, Blue Cheese, Crisp Bacon, Red Onion and Sherry Vinaigrette 22.

Seared Hudson Valley Foie Gras

Stone's Throw Farms Blueberries, Toasted Brioche, Amagansett Sea Salt 35.

Burrata with Summer Truffle

Local Arugula, Sunflower Honey, Pistachios & Grilled Naan 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.