

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Montauk Fluke Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Japanese Hamachi Sashimi*

Salsa Verde, Merquén, Tortilla Crumbs 24.

Balsam Farms Baby Kale Salad

Endive, Butternut Squash, Blue Cheese, Candied Pecans, Sherry Vinaigrette 22.

Balsam Farms Sprouting Cauliflower Salad

Tahini, Banyuls, Honey, Za'atar, Marcona Almonds 22.

Balsam Farms Baby Romaine Salad

Grana Padano, Charred Scallion-Nuoc Mam Emulsion, Oreganata Breadcrumbs 22.

Cream of Cauliflower Soup

Smoky Bacon, Mecox Dairy's Gruyere, Thyme Oil 18.

Seared Hudson Valley Foie Gras

Milk Pail Ginger Gold Apple-Ground Cherry Compote, Toasted Brioche, Amagansett Sea Salt 35.

Entrées

Pennoni di Mare Fra Diavolo 44.

Artisan Pasta, Crab, Lobster & Shrimp in Spicy Marinara

Green Lentil and Sweet Potato Curry 34.

Coconut Yogurt, Golden Raisins, Naan Bread

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

28-Day Dry-Aged Prime NY Strip Steak* ** 80.

House Cut French Fries, Red Wine Jus

**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.