

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Yellowfin Tuna Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Yellowtail Hamachi Sashimi with Soy and Ginger Emulsion*

Marinated Shiitake Mushrooms, Scallion, Togarashi Peanuts 24.

Balsam Farms Baby Kale & Red Endive Salad with Sherry Vinaigrette

Roasted Butternut Squash, Candied Pecans, Mecox Cheddar 22.

Red and Golden Beets Salad

Balsam Farms Arugula Wisconsin Blue Cheese, Banyuls Vinaigrette 22.

Balsam Farms Baby Romaine Salad

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

Roasted Chestnut Bisque

Duck Confit, Winter Truffle, Gruyere 18.

Seared Hudson Valley Foie Gras

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

Entrées

Casarecci 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.