

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Montauk Fluke Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Yellowtail Hamachi Sashimi with Soy and Ginger Emulsion*

Marinated Shiitake Mushrooms, Scallion, Togarashi Peanuts 24.

Red and Golden Beets Salad

Balsam Farms Greens, Feta, Pistachio, Meyer Lemon-Honey Vinaigrette 22.

Romaine & Radicchio Caesar Salad

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

Cream of Cauliflower Soup

Smokey Bacon, Mecox Dairy Gruyere, Herb Oil 18.

Seared Hudson Valley Foie Gras

Toasted Brioche, Milk Pail Apple and Port Soaked Raisins 35.

Entrées

Casarecce di Mare Fra Diavolo 44.

Artisan Pasta, Crab & Lobster 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

Grass-Fed Painted Hills 14oz 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.