

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

Spicy Montauk Fluke Tartare* 24.
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Japanese Yellowtail Sashimi* 22.
Lemon, Coriander, House Merquén, Daikon & Shiso

Winter Salad with Banyuls- Honey Dressing 18.
Shaved Brussels Sprouts, Roasted Squash, Red Endive, Red Anjou Pear & Blue Cheese

Beet & Baby Kale Salad 18.
Spiced Yogurt, Za'atar, Pistachios & Vincotto

Hearts of Romaine Salad 19.
Charred Scallion, Nuoc Mam, Grana Padano, Sourdough Croutons

Tuscan Kale and Fregola Soup 16.
Truffled Chicken Meatballs, Grana Padano

Seared Hudson Valley Foie Gras 26.
Local Apple & Red Wine Compote, Buttermilk Pancake, Maple-Cider Gastrique

Entrées

The Tavern Burger** 28.
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef
Freshly Cut French Fries, Garlic Pickle & Traditional Condiments

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

Panko Crusted Flounder Oregonata with Lemon, Garlic & Herbs 32.
Pea Tendrils & Remoulade

Grass Fed Angus NY Strip Steak 40.
Frites, Red Wine Sauce

Ricotta Pizza
Roasted Garlic, Spinach, Mozzarella 20.

Margherita Pizza
Tomato and Mozzarella 18.

**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.