

SAMPLE MENU, SUBJECT TO CHANGE (April 2018)

**Appetizers**

Oysters on the Half Shell\* 20./36.  
East Coast 'Hogs Neck Bay' (Southold)  
Scallion-Rice Wine Mignonette

Spicy Fluke Tartare\*  
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 20.

Baby Gem Caesar Salad  
Charred Garlic Scapes, Nuoc Mam, Lemon Bread Crumbs 16.

Balsam Farm Beets with Fennel & Apple  
Dried Cranberries, Pistachios, Mint, Chinese Red Vinegar & Honey 16.

Sweet Pea Soup  
Bacon, Micro Greens 16.

Seared Hudson Valley Foie Gras  
Gold Rush Apple Compote, Pancakes & Maple 25.

**Cheese Selections \$9 each**

Served with Fig & Red Wine Compote, East End Honey & Crostini

Coach Farm Triple Cream Goat  
Cow & Goat Milk-P- (Hudson Valley, NY)

Great Hill Blue  
Cow's Milk-R- (Massachusetts)

Sartori Sarvecchio  
Cow's Milk-P- (Wisconsin)

Cato Corner 'Hooligan'  
Cow's Milk-R- (Connecticut)

P=Pasteurized Milk  
R=Raw Milk



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## Entrées

Scottish Salmon  
Green Curry, Snow Peas, Black Rice & Coconut Broth 34.

Montauk Sea Scallops  
Yellowfoot Mushrooms, Sweet Peas, Spring Onion, Ham Hock Jus 39.

Roasted Natural Chicken  
Red Quinoa, Brussels Sprouts, Butternut Squash, Red Onion 30.

Braised Veal Osso Buco  
Saffron & Escarole Risotto 50.

Heritage Pork Ragu  
Cavatelli, Calabrian Chiles, Leeks, Local Carrot 29.

Prime Beef Filet Mignon  
Asparagus, Yukon Gold Potato, Red Wine & Herb Jus 45.

### Sides \$9 each

Brussels Sprouts  
Spinach

French Fries  
Haricots Verts

Mashed Potatoes  
Asparagus

Executive Chef Michael Rozzi

\*\*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

Please advise your server of any food allergies prior to ordering.  



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