

SAMPLE MENU, SUBJECT TO CHANGE (May 2018)

Appetizers

Oysters on the Half Shell* 20/36.
East Coast, Cornell 'Hogs Neck Bay' (Southold)
Lime Citronette with Green Mango, Cilantro & Chiles

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.

Poached Asparagus with Orange & Pecan Vinaigrette
Pastured North Fork Egg, Bacon, Arugula 16.

Chilled Sweet Pea Soup
Artisan Copa, Reggiano & Pea Salad, 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
Goat's Milk-P-(Hudson Valley, NY)

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

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

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

P=Pasteurized Milk

R=Raw Milk



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.

Cavatelli with Asparagus and Ramp Pesto
North Fork Duck Egg, Bacon, Summer Truffle 38.

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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