



The 1770 House Prix Fixe (Sample Menu, Subject to change)
Three Courses \$35, served Sunday-Thursdays. Some restrictions may apply.

Appetizers

Oysters on the Half Shell* (\$7 supplement)
East Coast, 'Hogs Neck Bay' (Southold)
Scallion-Rice Wine Mignonette

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

Balsam Farms Beets with Fennel & Apple
Dried Cranberries, Pistachios, Mint, Chinese Red Vinegar & Honey

Sweet Pea Soup
Bacon, Micro Greens

Main Course

Scottish Salmon with Broccolini
Green Curry, Snow Peas, Black Rice & Coconut Broth

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

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

Dessert Course

Please ask your server for today's selection

*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.

**These items may be cooked to your liking.