



Tavern Menu

Sample Menu, Subject to Change

Appetizers

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

Beet and Pomelo Salad 16.
Tatsoi, Togarashi Peanuts, Miso-Sesame Dressing

Pasta e Fagioli Soup 14.
Escarole, Pancetta & Grana Padano

Roasted Hen of the Woods Mushroom Salad 17.
Baby Spinach, Mecox Sigit, Bacon, Preserved Cherries, Sherry Vinaigrette

Celery Root Salad with Bayley Hazen Blue Cheese 18.
Prosciutto Mangalitsa, Sicilian Pistachios, Pomegranate-Ginger Dressing

Seared Hudson Valley Foie Gras 25.
Charred Orange & Cranberry Marmalade, Brioche, Aged Balsamic

Entrées

The Tavern Burger** 25.
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef
Freshly Cut French Fries, Garlic Pickle & Traditional Condiments

1770 House Tavern Meatloaf 25.
Potato Purée, Spinach & Roasted Garlic Sauce

Roasted Amish Chicken 32.
Wild Mushroom Risotto

Fettuccini Rigate with Veal Ragu 28.
Tomato, Carrots, Sage & Grana Padano

Housemade Spinach Pizza 22.
San Marzano Tomatoes, Buffalo Mozzarella & Vincotto

Chick Pea and Sweet Potato Curry 20.
Coconut Milk, Golden Raisins, Mushrooms, Naan, Cilantro Yogurt

**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.