

Pick-up hours Sun-Thurs 5:30-8:30 PM and Fri & Saturday 5:30-9 PM
Cocktails, beer and wine available to-go

Please call 631-324-1770 any time during the day to place your order.
Curbside pick-up available

Appetizers

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

Crudo of Scottish Salmon*
Toasted Nori, Ikura, Ginger, Yuzu & Daikon Sprouts 20.

Shrimp Cocktail (6 pieces)
Horseradish Cocktail 17.

Burrata with Summer Truffle
Local Honey, Pecans, House Garlic-Parmesan Focaccia Knots 25.

Acorn Squash and Buttermilk Bisque
Venison and Preserved Cherry Sausage, Curried Pepitas 12.

Roasted Hen of the Woods Mushroom Salad
Baby Spinach, Mecox Sigit, Bacon, Preserved Cherries, Sherry Vinaigrette 18.

Caesar Salad & Croutons 14.

Simple Greens Salad
Sherry Vinaigrette 12.

Sides \$12 each

French Fries
Sautéed Spinach

Mashed Potatoes
Brussels Sprouts

Rapini
Sweet Potato Purée



Entrées

The Tavern Meatloaf
Mashed Potatoes, Spinach & Roasted Garlic Sauce 25.

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

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

Fusilli with Lamb Bacon
Broccoli Rabe Pesto, Walnuts & Pecorino 32.

Local Sweet Corn Risotto
Burgundy Truffle & Herbs 36.

Roasted Amish Chicken
Local Sweet Corn Risotto 30.

East Coast Dayboat Halibut
Wild Chanterelles, Leeks, Fingerling Potatoes & Lobster Emulsion 36.

Braised Beef Short Rib
Roasted Cauliflower Purée, Brussels Sprouts, Marrow and Herbs 40.

Berkshire Pork Tenderloin with Fennel Pollen and Black Pepper
Spiced Sweet Potato, Baby Kale, Brandied Prune Jus 36.

DESSERTS

Warm Valrhona Chocolate Brownie
Marshmallows, Coconut, Graham Cracker Gelato 13.

Sticky Date Cake, Toffee Sauce & Cinnamon Gelato 12.



THANKSGIVING Take-out
\$75 for two courses and a piece of pumpkin pie
Pick up times- 1:30 PM or 4:00 PM on Thanksgiving Day
Order in advance, limited quantities

FIRST COURSE

Spicy Montauk Fluke Tartare*
Hijiki, Wasabi Tobiko, Radish

Crudo of Scottish Salmon*
Toasted Nori, Ikura, Ginger, Yuzu & Daikon Sprouts

Lobster Bisque
Tarragon, Brandy, Crème Fraîche

Shrimp Cocktail (6 pieces)
Horseradish Cocktail

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

Caesar Salad
Romaine, Nuoc Mam, Roasted Garlic, Grano Padano Lemon Dressing

MAIN COURSE

Traditional Organic Amish Turkey with Sage Gravy
*Sausage Stuffing with Golden Raisins, Cranberry Relish, Sweet Potatoes, Brussels Sprouts, Garlic Yukon
Gold Potato Mash*

Braised Beef Short Rib
Roasted Cauliflower Purée, Brussels Sprouts, Marrow and Herbs

Berkshire Pork Tenderloin with Fennel Pollen and Black Pepper
Spiced Sweet Potato, Baby Kale, Brandied Prune Jus



Cocktails, Beer and Wine available to-go

Cocktails To-Go, \$15 each. Freshly prepared and bottled to-go.

Directions: Simply pour the prepared cocktail over ice, sit back, sip and think about summer days that are just around the corner. Cheers!

Freshly Minted Margarita

Herradura Silver Tequila, Cointreau, fresh lime juice and mint from our garden

Our Favorite Cosmo

Ketel One Citron, Cointreau, fresh lime juice and cranberry

Beer Selections \$7 each

Imported Beer

Ayinger Bräuweisse (Wheat Beer) 16.9oz	Germany
Stella Artois	Belgium
Guinness	Ireland
Heineken	Holland
Heineken Light	Holland

Domestic Beer

Greenport 'Black Duck' Porter	Greenport, NY
Great South Bay 'Blonde Ambition Ale'	South Shore, LI

