

Pick-up or curbside delivery begins daily at 5:30

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

Appetizers

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

Yellowfin Tuna Sashimi*
Burgundy Truffle, Foie Gras Torchon, Madeira Dressing 16.

“BLT” Salad
Local Heirloom Beefsteak Tomato, Applewood Smoked Bacon & Frisée
Newlight Sourdough Croutons & Local Duck Egg Dressing 18.

Napa Cabbage and Asian Pear Salad
Roasted Butternut Squash, Mecox Sigit, Pecans, Cider Vinaigrette 16.

Peconic Escargot Flatbread
Maitake Mushroom, Roasted Shallot, Garlic, Fennel Pollen, Parmesan 24.

Sweet Corn Chowder
Yukon Gold Potatoes, Soppressata & Cotija Cheese 16.

Sides \$12 each

French Fries
Sautéed Spinach

Mashed Potatoes
Sautéed String Beans

Corn Succotash
Pak Choi



Entrées

Atlantic Halibut à la Plancha
Wild Mushroom-Thyme Broth, Yukon Gold Potatoes & Crisped Leeks 40.

Marinated Atlantic Swordfish
Pak Choi, Artichokes, Lovage & Almond Dukkah 37.

Sheep's Milk Ricotta Raviolo
Sungold Tomato Sauce, Basil & Andy's Unfiltered EVOO 18./35.

Roasted Amish Natural Chicken
Local Succotash of Sweet Corn, String Beans & Fingerling Potatoes, Herb Jus 32.

Roasted 'Painted Hills' Striploin**
Marrow Emulsion, Sautéed Spinach, Pommes Allumettes 40.

Braised Domestic Lamb Shank
Saffron Risotto, Roasted Local Tomatoes 40.

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

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

DESSERTS

Chocolate Layer Cake with Dark Chocolate Sauce 14.

Ricotta Cheesecake
Stewed Blackberries, Dried Orange, Hazelnut-Graham Cracker Crust 12.

Sticky Date Cake, Toffee Sauce & Graham Cracker Gelato 12.

