

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

**A friendly note for our valued clients-
We are not affiliated with or partnered with any food delivery service.
To ensure quick and accurate pick-ups we highly recommend
contacting us directly to place your orders.**

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

Spicy Montauk Fluke Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 24.

Yellowfin Tuna Crudo*
Long Lane Tomatillo Salsa Verde, Springs Fireplace Chili, Tortilla Crumbs 24.

Crab and Sweet Pea Salad Timbale
Vadouvan Curry Dressing, Frisée & Smoked Trout Roe 24.

Local Beet & Baby Kale Salad with Maple-Tahini Emulsion
Roasted Corn, Catapano Farms Goat's Milk Feta, Oat & Sesame Granola 22.

Balsam Farms Mesclun Greens & Roasted Butternut Squash Salad
Red Endive, Hazelnuts, Mecox Farm's 'Sigit' Cheese & Sherry Vinaigrette 22.

Baby Kale Caesar Salad
Grana Padano & Sourdough Croutons 18.

Confit Pork Belly and Shrimp Wonton Soup
Roasted Chicken and Shellfish Broth, Sesame, Scallions, Carrot 20.

Seared Hudson Valley Foie Gras
Milk Pail Zestar Apple Compote, Toasted Brioche, Amagansett Sea Salt 28.



Entrées

Scottish Salmon with Roasted Maitake Mushrooms
Shoyu-Sesame Braised Greens, Carrot, Ginger, Black Garlic 38.

Montauk Sea Scallops with Cherry Tomato Vinaigrette
Local Sweet Corn, Zucchini & Purslane 44.

Paprika and Cider Braised California Rabbit Leg
Nutmeg Spiced Spätzle, Broccoli & Cauliflower 44.

Roasted Amish Chicken with Channing Daughters Ramato Jus
Local String Beans, French Carrots & Yukon Gold Potato Purée 40.

Cider Glazed Bone-In Berkshire Pork Chop
Local Wheat & Rye Berries with Pinto Beans, Dried Fruit-Red Wine Compote 44.

Roasted American Lamb Loin
Heirloom Cherry Tomato & Thyme Risotto 54.

Filet Mignon with Foie Gras Emulsion
Sautéed Mushrooms, Spinach, Fingerling Potatoes 62.

The Tavern Burger* **
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef
House Cut French Fries, House Pickle & Traditional Condiments 30.

1770 House Tavern Meatloaf
Potato Purée, Spinach & Roasted Garlic Sauce 28.

Sides \$12 each

Sautéed Spinach	House-made Fries	Mashed Potatoes
Roasted Summer Squash	Sweet Corn	Local Green Wax Beans

