

**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.

Montauk Scallop Crudo\*  
Green Apple, Sesame, Cilantro, Smoked Trout Roe, Scallion 24.

Baked Stuffed Clams  
Local Top Necks, Duck Bacon, Leeks, Panko, Marjoram 22.

Local Beet & Baby Kale Salad with Maple-Tahini Emulsion  
Catapano Farms Goat's Milk Feta, Oat & Sesame Granola 20.

Balsam Farms Mesclun Greens & Roasted Butternut Squash Salad  
Red Endive, Hazelnuts, Mecox Farm's 'Sigit' Cheese & Sherry Vinaigrette 20.

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, Local Guajillo Pepper Purée, Black Garlic 38.

Roasted Montauk Striped Bass  
Cauliflower Purée, Baby Kale Salad, Beurre Rouge 44.

Paprika and Cider Braised California Rabbit Leg  
Nutmeg Spiced Spätzle, Broccolini 44.

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

Sherry and Cumin Braised Berkshire Pork Cheeks  
East Hampton Corn Polenta, Wild Mushrooms & Toasted Almonds 40.

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

Filet Mignon with Foie Gras Emulsion  
Sautéed Spinach, Rosemary Roasted 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  
Cauliflower Purée

House-made Fries  
Broccolini

Mashed Potatoes  
Local Green Wax Beans

