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 Atlantic Halibut 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.

Black Burgundy Truffle & Butternut Squash Risotto Shallot, White Wine & Grana Padano 49.

Oregon Striploin Steak\*\*
Shredded Brussels Sprouts, Hash Brown, Lobster Coral Butter, Wine Jus 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

\*\*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.

