

Tavern Menu

Appetizers

Burrata with Summer Truffles
Honey, Hazelnuts & Arugula, Grilled Flatbread 30.

Wild Gulf Shrimp Cocktail (5pc) 24.

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

Hamachi Crudo with Citrus Dressing*
Cucumber, Red Onion, Cilantro & Merquen 25.

Asparagus & Celery Root Salad*
Frisée, Red Endive & Remoulade 20.

Roasted Red & Golden Beet Carpaccio
Arugula, Catapano Goat's Milk Feta, Herbed Red Wine Vinaigrette 19.

Classic Caesar Salad
Grana Padano & Sourdough Croutons 18.

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

Wok Seared Montauk Squid with Local Broccoli
Togarashi Peanuts, Tamari, Orange & Scallion 24.

Seared Hudson Valley Foie Gras
Stone's Throw Blueberry & Basil Compote, Toasted Brioche, Amagansett Sea Salt 28.

Entrées

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

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

Roasted Amish Chicken with Channing Daughters Ramato Jus 42.
Local String Beans, French Carrots & Yukon Gold Potato Purée

**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.