

Tavern Menu

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 25.

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, Scallion, Carrot 20.

Seared Hudson Valley Foie Gras
Milk Pail Zestar Apple 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.