

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

Spicy Yellowfin Tuna Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 24.

Montauk Scallop Crudo*
Green Apple, Sesame, Cilantro, Flying Fish Roe, Scallion 24.

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

Local Beet & Baby Kale Salad with Maple-Tahini Emulsion
Feta Cheese, Oat & Sesame Granola 22.

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

Baby Kale Caesar Salad
Grana Padano & Sourdough Croutons 18.

Mussel and Saffron Chowder
Aromatic Vegetables, Potatoes, Garlic Crostini & Tarragon 18.

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.
Sweet Potatoes, Haricots Verts

**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.