

# Tavern Menu

## Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

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

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

Roasted Beet & Pomelo Salad  
*Gem Lettuce Hearts, Pepitas, Ginger-Sesame Dressing* 22.

Baby Red & Green Romaine Salad  
*Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion* 22.

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.  
*Truffle & Swiss Chard Risotto*

BBQ Berkshire Pork Ribs  
*Homemade Rosemary Cornbread with Maple-Molasses Butter, Cole Slaw* 36.

Sweet Potato & Chickpea Curry(V)  
*Coconut Yogurt, Golden Raisins, Cilantro & Naan Bread* 29.

\*\*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.