

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 24.

Roasted Beets & Pomelo Salad
Gem Lettuce Hearts, Togarashi Peanuts, Ginger-Sesame Dressing 22.

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

Chilled New England Calamari Salad
Fennel, Tardivo, Celery, Sorrento Lemon, Chili Oil 22.

Coconut and Red Curry Soup with Shrimp
Bok Choy, Shiitake Mushrooms, Scallion & Cilantro 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.

Roasted Vegetable Lasagna with Fresh Homemade Pasta (V)
Butternut Squash, Brussels Sprouts, Spinach, Caramelized Onions & Mozzarella 32.

**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.