

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 24.

Spicy Montauk Fluke Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Yellowfin Tuna Crudo with Blood Orange*
Fennel, Pistachios and Herbs 24.

Red & Golden Beets Salad with Sherry Vinaigrette
Rogue River Smoky Blue Cheese, Gem Lettuce Hearts 22.

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

Poached Asparagus Salad
Miso Aioli, Togarashi Peanuts, Smoked Salt, Nori 22.

Seared Hudson Valley Foie Gras
Milk Pail Zestar Apple Compote, Toasted Brioche, Amagansett Sea Salt 32.

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.
Asparagus, Hedgehog Mushrooms, Spring Onion & Green Garlic

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.