

# 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.

Chilled Spring Sweet Pea Soup  
*Bresaola, Mecox Dairy Gruyere, Spring Onion & Paprika* 19.

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.