

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Montauk Fluke Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Local Yellowfin Tuna Tiradito*

Aji Amarillo, Black Olives, Cilantro, Red Onion, Tortilla 24.

Chilled Balsam Farms Sungold & Red Grape Tomato Soup

Scallop & Green Tomato Ceviche, Cilantro, Red Onion, Bottarga 22.

Red & Golden Beets Salad with Sherry Vinaigrette

Catapano Farms Goat's Milk Feta, Balsam Farms Arugula 22.

Balsam Farms Baby Romaine Salad

Grana Padano, Charred Scallion-Nuoc Mam Emulsion, Oreganata Breadcrumbs 22.

Summer Sprouting Cauliflower Salad

Crushed Marcona Almonds, Za'atar, Tahini-Honey Dressing 22.

Seared Hudson Valley Foie Gras

Stone's Throw Farms Blueberries, Toasted Brioche, Amagansett Sea Salt 35.

Burrata with Summer Truffle

Local Arugula, Cherry Blossom Honey, Pistachios & Grilled Naan 32.

Entrées

The Tavern Burger* ** 32.

Proprietary Blend of Local Acabonac Farms Grass-Fed Beef

Freshly Cut French Fries, Garlic Pickle & Traditional Condiments

Add Caramelized Onions, Bacon, Sautéed Mushrooms \$2 each

1770 House Tavern Meatloaf 28.

Potato Purée, Spinach & Roasted Garlic Sauce

**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.