

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Montauk Fluke Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Japanese Hamachi Sashimi*

Salsa Verde, Merquén, Tortilla Crumbs 24.

Balsam Farms Sprouting Cauliflower Salad

Tahini, Banyuls, Honey, Za'atar, Marcona Almonds 22.

Red & Golden Beets Salad with Sherry Vinaigrette

Wisconsin Blue Cheese, Balsam Farms Arugula 22.

Balsam Farms Baby Romaine Salad

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

Parsnip and Corn Soup

Salt Cod, Smoked Nori Salt, Miso Oil 18.

Seared Hudson Valley Foie Gras

Milk Pail Ginger Gold Apple-Ground Cherry Compote, Toasted Brioche, Amagansett Sea Salt 35.

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

28-Day Dry-Aged Prime NY Strip Steak* ** 80.

House Cut French Fries, Red Wine Jus

**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.