

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Yellowfin Tuna Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Yellowtail Hamachi Sashimi with Soy and Ginger Emulsion*
Marinated Shiitake Mushrooms, Scallion, Togarashi Peanuts 24.

Red and Golden Beets Salad
Arugula, Wisconsin Blue Cheese, Banyuls-Honey Vinaigrette 22.

Romaine & Radicchio Caesar Salad
Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion 22.

Cream of Cauliflower Soup
Smokey Bacon, Mecox Dairy Gruyere, Herb Oil 18.

Seared Hudson Valley Foie Gras
Toasted Brioche, Persimmon-Port Raisins, Duck Bacon & 12-year Balsamic 35.

Entrées

Casarecce di Mare Fra Diavolo 44.
Artisan Pasta, Crab & Lobster in Spicy Marinara

Green Lentil and Sweet Potato Curry 34.
Coconut Yogurt, Golden Raisins, Naan Bread

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

Grass-Fed Painted Hills 14oz 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.