

# 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.