

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

Mixed Baby Greens, Feta, Pistachio, Meyer Lemon-Honey Vinaigrette 22.

Romaine & Radicchio Caesar Salad

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

Split Yellow Lentil Soup

Coconut Yogurt, Paprika Oil 18.

Seared Hudson Valley Foie Gras

Toasted Brioche, Milk Pail Apple and Port-Soaked Raisins 35.

Entrées

Duck Confit Flatbread 28.

Bok Choy, Bell Pepper, Scallion, Ginger & Sesame

Spaghetti Nero 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

**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.