

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.

Seafood Chowder
Codfish, Salmon, Mussels, Clams, Aromatic Vegetables, Creamy Chervil Broth 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

“Shrimp Scampi” with Spaghetti Nero 40.
Sautéed Gulf Shrimp, White Wine, Saffron, Oregonata Bread Crumbs

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.