

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Montauk Fluke Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Yellowtail Hamachi Crudo*
Spiced Macadamia Nuts, Pickled Hearts of Palm, Cilantro, Lime, Merguen 24.

Red and Golden Beets Salad
Mixed Baby Greens, Great Hill Blue Cheese Meyer Lemon-Honey Vinaigrette 22.

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

Poached Asparagus Salad
Tahini-Lemon Dressing, Pistachios, Feta & Za'atar 22.

Chilled Spring Sweet Pea Soup
Lobster Salad, Sugar Pea Sprouts & Paprika Oil 19.

Seared Hudson Valley Foie Gras
Toasted Brioche, Green Strawberry Chutney 35.

Entrées

Crispy Eggplant Parmesan 35.
Casarecce Pasta, Buffalo Mozzarella and San Marzano Tomato

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 30.
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.