

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Montauk Fluke Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Yellowtail Hamachi Sashimi*

Spiced Macadamia Nuts, Pickled Hearts of Palm, Cilantro, Lime, Merguen 24.

Red and Golden Beets Salad

Mixed Baby Greens, Cashel 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.

Coconut & Butternut Squash Bisque

Green Lentils and Basil-Pistachio Pesto 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.