

# 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* 26.

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* 24.

Chilled Spring Sweet Pea Soup  
*Lobster Salad, Sugar Pea Sprouts & Paprika Oil* 24.

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

## Entrées

Crispy Eggplant Parmesan 35.  
*Casarecce Pasta 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 32.  
*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.