

Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

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

Yellowfin Tuna Kaku-Zukuri Sashimi*
Gochujang, Sesame, Daikon, Cucumber, Nori, Quail Egg 27.

Yellowtail Hamachi Crudo*
Tortilla Crumble, Pickled Hearts of Palm, Cilantro, Lime, Merguen 26.

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

Chilled Poached Asparagus
Pistachios, Feta Cheese, Za'atar, Tahini-Lemon Dressing 24.

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

Seared Hudson Valley Foie Gras
Toasted Brioche, Morello Cherry 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.