Tavern Menu

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

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

Montauk Yellowfin Tuna Tataki*
Corn Salad, Shiso, Togarashi Sunflower Seeds, Lime, Sesame, Nori 26.

Spiced Corn & Parsnip Soup
Brown Butter Toasted Graham Cracker Crumbs, Mecox Bay Dairy Gruyere, Herbs 24.

Local Beets & Arugula Salad
Mecox Bay Dairy 'Bascom Blue' Cheese, Smoked Hazelnuts & Banyuls Vinaigrette 22.

Balsam Farm Sprouting Cauliflower Salad
Milk Pail Apples, Pistachios, Golden Raisins, Za'atar, Lemon-Tahini Dressing 24.

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

Seared Hudson Valley Foie Gras
Toasted Brioche, Milk Pail Apple Chutney 35.

Entrées

The Tavern Burger* ** 35.
Proprietary Blend of Grass-Fed Beef
Freshly Cut French Fries, Garlic Pickle & Traditional Condiments
Add Caramelized Onions, Bacon, Sautéed Mushrooms $2 each

1770 House Tavern Meatloaf 35.
Potato Purée, Spinach & Roasted Garlic Sauce

"Shrimp Scampi" 42.
Wild Gulf Shrimp, Squid Ink Spaghetti, Saffron, Roasted Garlic, Bread Crumbs

**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.