

Small + Share Plates

Hand Cut Fries	Duck Fat, Sea Salt, Herbs	7
Olives + Peppers	Marinated Olives + Pickled Baby Peppers	6
Spiced Popcorn	Brown Butter, Sea Salt, Herbs	6
House-Made Soft Pretzel Bites	Duck Fat, Sea Salt, Stone-Ground Mustard Dip	7
Fire Roasted Shishito Peppers	Sea Salt, Herb Emulsion	12
Sauteed Maine Mussels	Fire-Roasted Tomato Broth, Garlic + Herb Crostini	17
Baked Brie	Honey Crisp Apples, Fig Jam, Garlic + Herb Crostini	16
Shrimp Cocktail	Bloody Mary Cocktail Sauce	13
Smoked Wings	Whipped Blue Cheese Dip	13
	Hot + Smokey, Maple Sracha, Apricot + Litchfield Distillery Bourbon BBQ, Hot Honey	
Cauliflower Gratin	Vermont Cheddar	12
Roasted Brussel Sprouts	House-Cured Lardons, Roasted Shallots	12

Artisanal Charcuterie & Regional Cheese

House Jam • Pickled Vegetables • Mustard • Bread

3 for 17	Speck	Grafton 2 Year Cheddar
5 for 25	Fortuna Calabrese	Great Hill Blue Cheese
The "Tour" 7 for 34	Fortuna Coppa	Triple Cream Brie
	Bresaola	Vermont Creamery Goat Cheese
	Molinari Sopressata	

Soups + Salads

New England Clam Chowder	Applewood Smoked Bacon	10
Fire-Roasted Heirloom Tomato Soup	Herb Oil	8
Organic Greens	Toasted Almonds, Fresh Berries, Vermont Goat Cheese, Citrus Vinaigrette	13
Organic Romaine Caesar	Asiago Crisps, Garlic Croutons	12
Sea-Salt Roasted Beet Salad	Petite Greens, Dried Figs, Fig Honey	15
Add-On To Salads:	Grilled Chicken 8 Roasted Salmon 10 Grilled Shrimp 10 Seared Tofu 9	

Sandwiches

Crispy Fish Sandwich	Brussel Sprout Slaw, Five Pepper Aioli, Kettle Chips	16
House Smoked Turkey Panini	Vermont Cheddar, House Bacon, Crisp Apples, Maple Aioli, Kettle Chips	17
1754 Burger*	Bacon Jam, Fried Pickled Onions, House Pickles, Vermont Cheddar, Hand-Cut Duck Fat Fries: Beef or Beyond Pink Or No Pink	17.54
Pub Burger	Vermont Cheddar, Lettuce, Tomato, Red Onion, House Pickles, Brass City Aioli, Hand Cut Duck Fat Fries: Beef or Beyond Pink Or No Pink	16
	Add House Bacon 2	

Substantial Plates

Cast Iron Mac + Cheese	Smoked Gouda, House Bacon	16
Spicy Shrimp Scampi	Red Chili Flakes, Cherry Tomatoes, Asiago Cheese, Pasta #9, Garlic Chardonnay Butter	26
Fish N' Chips	Hand-Cut Duck Fat Fries, Vegetable Slaw, Remoulade	19
Plank-Roasted Atlantic Salmon	Fingerling Potatoes, Spring Vegetables, Dill Pollen Butter Sauce	29
Pan-Seared Statler Chicken Breast	Parsnip Potato Puree, Sauteed Broccolini, Herb Jus	26
Potato + Herb-Dusted Cod	Baby Potatoes, Upper Grassy Greens, Lemon Butter Sauce	32
Grilled Bistro Steak Frites	Red Onion Marmalade, Hand-Cut Duck Fat Fries, Smoked Maple Aioli	29
Marinated + Grilled Filet Mignon	Whipped Potatoes, Roasted Baby Carrots, Bearnaise Mousse	40
Heirloom Tomato Risotto	Micro-Green Salad, Herb Oil	24
Cast Iron Tofu	Purple Sticky Rice, Shaved Garden Vegetables, Black Garlic-Thyme Oil	24

Sweets

The Litchfield "Rolo"	Cocoa-Crusted White + Dark Chocolate, Litchfield Distillery Vanilla Bourbon Caramel, Chocolate Hazelnut Wafer	10
Seasonal Fruit Crisp	Vanilla Bean Ice Cream	10
Goat Cheese Cheesecake Jar	Wild Blueberry Compote, Brown Butter Crust	8
Café Mocha Dark Chocolate Pot De Crème	Fresh Whipped Cream	7
Root Beer Float		5
Frozen Hot Chocolate	Whipped Cream	5
Ice Cream or Sorbet		5

*May contain raw or undercooked ingredients. Thoroughly cooking meats, poultry, seafood shellfish or eggs reduces the risk of foodborne illness.
20% service charge added to parties of 8 or more.