

# Small + Share Plates

|                               |                                                                                                                |    |
|-------------------------------|----------------------------------------------------------------------------------------------------------------|----|
| Hand-Cut Fries                | Duck Fat, Sea Salt, Herbs                                                                                      | 8  |
| Spiced Popcorn                | Brown Butter, Sea Salt, Herbs                                                                                  | 6  |
| House-Made Soft Pretzel Bites | Duck Fat, Sea Salt, Stone-Ground Mustard Dip<br>Add Gouda Sauce 2                                              | 8  |
| Fire-Roasted Shishito Peppers | Sea Salt, Herb Emulsion                                                                                        | 12 |
| Sauteed Maine Mussels         | Fire-Roasted Tomato Broth, Garlic + Herb Crostini                                                              | 18 |
| Baked Brie                    | Honey Crisp Apples, Fig Jam, Garlic + Herb Crostini                                                            | 17 |
| Shrimp Cocktail               | Bloody Mary Cocktail Sauce                                                                                     | 15 |
| Smoked Wings                  | Whipped Blue Cheese Dip<br>Hot + Smokey, Maple Siracha, Apricot + Litchfield Distillery Bourbon BBQ, Hot Honey | 15 |
| Cauliflower Gratin            | Vermont Cheddar                                                                                                | 14 |
| Roasted Brussel Sprouts       | Applewood-Smoked Bacon Lardons, Roasted Shallots                                                               | 14 |

**artisanal  
charcuterie  
&  
regional  
cheese**

Speck • Fortuna Calabrese  
Fortuna Coppa • Bresaola  
Molinari Sopressata

3 for 21 🐦 5 for 29 🐦 The “Tour” 38

Grafton 2-Year Cheddar  
Great Hill Blue Cheese • Triple Cream Brie  
Vermont Creamery Goat Cheese

*with*  
house jam  
pickled  
vegetables  
mustard  
bread

# Soups + Salads

|                                                                                             |                                                                      |    |
|---------------------------------------------------------------------------------------------|----------------------------------------------------------------------|----|
| New England Clam Chowder                                                                    | Applewood-Smoked Bacon                                               | 12 |
| Roasted Sweet Potato + Apple Soup                                                           | Herb Oil                                                             | 9  |
| French Onion Soup                                                                           | Sourdough Crouton, Gruyere                                           | 12 |
| Organic Greens                                                                              | Maple Walnuts, Crisp Apples, Aged Vermont Cheddar, Cider Vinaigrette | 15 |
| Organic Romaine Caesar                                                                      | Asiago Crisps, Garlic Croutons                                       | 14 |
| Sea Salt-Roasted Beets                                                                      | Baby Arugula, Vermont Goat Cheese, Fig Honey                         | 16 |
| Add-On To Salads: Grilled Chicken 8   Roasted Salmon 10   Grilled Shrimp 10   Seared Tofu 9 |                                                                      |    |

# Hot Sandwich!

|                            |                                                                                                                                                                     |       |
|----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Crispy Fish Sandwich       | Brussel Sprout Slaw, Five Pepper Aioli, Kettle Chips                                                                                                                | 16    |
| House-Smoked Turkey Panini | Vermont Cheddar, Applewood-Smoked Bacon, Crisp Apples, Maple Aioli, Kettle Chips                                                                                    | 18    |
| Rotisserie Steak Sandwich  | Roasted Red Onions, Aged Vermont Cheddar, Smoked Maple Aioli                                                                                                        | 22    |
| 1754 Burger*               | Bacon Jam, Fried Pickled Onions, House Pickles, Vermont Cheddar, Hand-Cut Duck Fat Fries: Beef or Beyond   <b>Pink Or No Pink</b>                                   | 17.54 |
| Pub Burger                 | Vermont Cheddar, Lettuce, Tomato, Red Onion, House Pickles, Brass City Aioli, Hand-Cut Duck Fat Fries: Beef or Beyond   <b>Pink Or No Pink</b><br>Add House Bacon 2 | 16    |

# 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 | 29 |
| Fish N' Chips                     | Hand-Cut Duck Fat Fries, Vegetable Slaw, Remoulade                                   | 22 |
| Plank-Roasted Atlantic Salmon     | Fingerling Potatoes, Harvest Vegetables, Maple Mustard Butter Sauce                  | 32 |
| Pan-Seared Statler Chicken Breast | Parsnip Potato Puree, Sauteed Broccolini, Herb Jus                                   | 28 |
| Sweet Potato-Crusted Cod          | Baby Potatoes, Upper Grassy Greens, Lemon Butter Sauce                               | 34 |
| Grilled Bistro Steak Frites       | Red Onion Marmalade, Hand-Cut Duck Fat Fries, Smoked Maple Aioli                     | 34 |
| Marinated + Grilled Filet Mignon  | Whipped Potatoes, Heirloom Carrots, Bearnaise Mousse                                 | 44 |
| Roasted Butternut Squash Risotto  | Micro-Green Salad, Herb Oil                                                          | 26 |
| Cast Iron Tofu                    | Red Rice, Shaved Garden Vegetables, Black Garlic-Thyme Oil                           | 25 |

\*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.