

Small + Share Plates

Hand-Cut Fries	Duck Fat, Sea Salt, Herbs	8
Olives + Peppers	Marinated Olives + Pickled Baby Peppers	7
Spiced Popcorn	Brown Butter, Sea Salt, Herbs	6
House-Made Soft Pretzel Bites	Duck Fat, Sea Salt, Stone-Ground Mustard Dip	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	14
Smoked Wings	Whipped Blue Cheese Dip	14
	Hot + Smokey, Maple Sracha, Apricot + Litchfield Distillery Bourbon BBQ, Hot Honey	
Cauliflower Gratin	Vermont Cheddar	13
Roasted Brussel Sprouts	House-Cured Lardons, Roasted Shallots	13

Artisanal Charcuterie & Regional Cheese

House Jam • Pickled Vegetables • Mustard • Bread

3 for 18	Speck	Grafton 2 Year Cheddar
5 for 26	Fortuna Calabrese	Great Hill Blue Cheese
The "Tour" 7 for 35	Fortuna Coppa	Triple Cream Brie
	Bresaola	Vermont Creamery Goat Cheese
	Molinari Sopressata	

Soups + Salads

New England Clam Chowder	Applewood Smoked Bacon	12
Fire-Roasted Heirloom Tomato Soup	Herb Oil	9
Organic Greens	Toasted Almonds, Fresh Berries, Vermont Goat Cheese, Citrus Vinaigrette	14
Organic Romaine Caesar	Asiago Crisps, Garlic Croutons	13
Heirloom Tomato + Fresh Mozzarella Salad	Petite Greens, Basil Emulsion, Balsamic Syrup	16
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, Heirloom Tomatoes, Pesto Aioli, Kettle Chips	18
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	28
Fish N' Chips	Hand-Cut Duck Fat Fries, Vegetable Slaw, Remoulade	20
Plank-Roasted Atlantic Salmon	Fingerling Potatoes, Spring Vegetables, Dill Pollen Butter Sauce	30
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	34
Grilled Bistro Steak Frites	Red Onion Marmalade, Hand-Cut Duck Fat Fries, Smoked Maple Aioli	32
Marinated + Grilled Filet Mignon	Whipped Potatoes, Heirloom Carrots, Bearnaise Mousse	42
Heirloom Tomato Risotto	Micro-Green Salad, Herb Oil	25
Cast Iron Tofu	Purple Sticky Rice, Shaved Garden Vegetables, Black Garlic-Thyme Oil	25

Sweets

The Litchfield "Rolo"	Cocoa-Crusted White + Dark Chocolate, Litchfield Distillery Vanilla Bourbon Caramel, Chocolate Hazelnut Wafer	12
Seasonal Fruit Crisp	Vanilla Bean Ice Cream	12
Goat Cheese Cheesecake Jar	Wild Blueberry Compote, Brown Butter Crust	9
Café Mocha Dark Chocolate Pot De Crème	Fresh Whipped Cream	8
Root Beer Float		6
Frozen Hot Chocolate	Whipped Cream	6
Ice Cream or Sorbet		6

*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.