

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 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 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
Fire-Roasted Heirloom Tomato Soup	Herb Oil	9
Organic Greens	Toasted Almonds, Fresh Berries, Vermont Goat Cheese, Citrus Vinaigrette	15
Organic Romaine Caesar	Asiago Crisps, Garlic Croutons	14
Heirloom Tomato + Fresh Mozzarella	Baby Arugula, Basil Vinaigrette, Aged Balsamic Syrup	17
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
I754 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 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 Organic Norwegian Salmon	Fingerling Potatoes, Summer Vegetables, Dill Butter Sauce	32
Pan-Seared Statler Chicken Breast	Parsnip Potato Puree, Sauteed Broccolini, Herb Jus	28
Potato + Herb-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
Heirloom Tomato Risotto	Micro-Green Salad, Herb Oil	26
Cast Iron Tofu	Purple Sticky 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.

WINE

red

Cabernet Sauvignon

Gnarly Head California	10 36
Josh California	12 38
Fitch Mountain Sonoma	16 48
Rodney Strong Napa	X 40
Duckhorn Napa	X 145

Pinot Noir

Mark West California	10 36
Angeline California	12 42
La Crema Sonoma	18 52

Red Blend

Super Tuscan Poggio Alto Italy	12 42
Orin Swift Abstract California	26 75

Zinfandel

Four Vines California	12 38
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Merlot

Bonterra Organic California	12 42
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Malbec

Séptima Argentina	12 42
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Nebbiolo

Produttori Italy	X 64
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Bordeaux

Légende France	X 42
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Côte du Rhone

Paul Jaboulet Parallèle 45 France	10 36
E. Guigal Châteauneuf-du-Pape France	X 92

Rosé

The Pale France	10 36
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white

Chardonnay

Clos Du Bois California	10 36
Chateau St. Michelle California	12 36
Z.Alexander Brown California	12 42
Raymond Reserve Napa	x 46

Pinot Grigio

Noble Vines California	10 36
Montefresco Italy	11 36

Sauvignon Blanc

Murphy-Goode The Fume California	10 36
Yealands New Zealand	12 44
Paul Buisse Touraine Loire	10 36

Vernaccia

Rocca Delle Macie Italy	12 42
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Albarino

Peitan Spain	10 36
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Reisling

Dr. Konstantin Frank New York	12 42
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Sparkling

Prima Perla, Prosecco	10 36
Amore Di Amanti, Prosecco	46
Ruggeri Argeo Prosecco Rosé	36
Gerard Bertrand Crémant De Limoux	54
La Cuvée Laurent-Perrier Brut	125

port

Warre's Warrior Ruby	8/42
Fonseco Ruby	8/42
Taylor Fladgate 10 year Tawny	12/52

sips

14

The Pink Cactus Margarita

Blanco Tequila, Cointreau, Prickly Pear,
Lime Juice, Pink Salt, Lime

"Maid" in 1754

Jameson, St. Germaine, Lemon, Simple, Cucumber

The House Litchfielder

Batchers' Straight Bourbon Whiskey, Lemon, Maple

The Fig Fitz

Black Fig, Ramazzotti, Prosecco, Lime Peel

Pomegranate Cosmo

Tito's, Pomegranate Juice, Lime

Mine Hill Manhattan

Mine Hill Bourbon, Mine Hill Amaro, Luxardo Cherry

Espresso Martini

Espresso, Kahlua, Vodka

beer

draft

Woodbury Brewing Collusion IPA • 7.2%	10
Woodbury Brewing DIPA Seasonal	12
Woodbury Brewing Light Lager • 4.9%	9
New England Brewing Co Seahag IPA • 6.2%	8
Switchback Ale • 5.0%	8
Jacks Abby Seasonal	8
Von Trapp Pilsner • 4.4%	8
Sam Adams Seasonal	8

recyclables

Barkeep's Secret Stash	MP
Bad Sons Doobious, IPA	9
Guinness Draught Can	6
Two Roads Honey Spot IPA	6
Sam Adams Boston Lager	6
Blue Moon Belgian White	6
Founders Porter	6
Corona	6
Coors Light	5

Gluten Free

Glutenberg IPA	7
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ciders

Bad Seed Dry Cider	6
Citizen Cider Unified Press	7.5

seltzers

High Noon Black Cherry	8
High Noon Passion Fruit	8

na

Athletic Brewing Upside Dawn	6
Becks NA	6

One drink ain't
enough Jack, you
better make it three