

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	8
Add Gouda Sauce	2
BAKED BRIE	
Honey Crisp Apples, Fig Jam, Garlic + Herb Crostini	17
SMOKED WINGS Whipped Blue Cheese Dip	
Hot + Smokey, Maple Siracha, Apricot + Litchfield Distillery Bourbon BBQ, Hot Honey	15

artisanal charcuterie & regional cheese

with house jam, pickled vegetables, mustard, bread

Speck • Fortuna Calabrese • Fortuna Coppa • Bresaola
Molinari Sopressata

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

3 for 21 🐦 5 for 29 🐦 The "Tour" 38

SOUPS + SALADS

NEW ENGLAND CLAM CHOWDER Applewood-Smoked Bacon	12
FRENCH ONION SOUP Sourdough Crouton, Gruyere	12
ORGANIC ROMAINE CAESAR Asiago Crisps, Garlic Croutons	14
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, Apple- wood-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 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
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
GRILLED BISTRO STEAK FRITES Red Onion Marmalade, Hand-Cut Duck Fat Fries, Smoked Maple Aioli	34
ROASTED BUTTERNUT SQUASH RISOTTO Micro-Green Salad, Herb Oil	26

SWEETS

WHITE CHOCOLATE CRÈME BRULE	10
NITRO FLOAT Vanilla Bean Ice cream	7
CAST IRON COOKIE or BROWNIE	
Vanilla Bean Ice Cream, Chocolate Sauce	8

*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.



RED WINE

CABERNET SAUVIGNON

GNARLY HEAD California	10 36
JOSH California	12 38
FITCH MOUNTAIN Sonoma	16 48

PINOT NOIR

MARK WEST California	10 36
ANGELINE California	12 42
LA CREMA Sonoma	18 52
SUPER TUSCAN POGGIO ALTO Italy	12 42
RED BLEND ORIN SWIFT ABSTRACT California	26 75
ZINFANDEL FOUR VINES California	12 38
MERLOT BONTERRA ORGANIC California	12 42
MALBEC SÉPTIMA Argentina	12 42
CÔTE DU RHONE PARALLÈLE 45 France	10 36
ROSÉ THE PALE France	10 36

WHITE WINE

CHARDONNAY

CLOS DU BOIS California	10 36
CHATEAU ST. MICHELLE California	12 36
Z.ALEXANDER BROWN California	12 42

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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REISLING DR. KONSTANTIN FRANK New York	12 42
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SPARKLING

PRIMA PERLA, PROSECCO	10 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

BEER

WOODBURY BREW LIGHT	8
SWITCHBACK ALE	8
BAD SONS Doobious, IPA	9
CARLSBERG	6
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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CIDER BAD SEED Dry Cider	6
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CIDER CITIZEN CIDER Unified Press	7.5
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SELTZER HIGH NOON Black Cherry or Passion Fruit	8
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00% ATHLETIC BREWING Upside Dawn	6
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00% PERONI 0.0 	6
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