

## Small + Share Plates

Hand Cut Fries	Duck Fat, Sea Salt, Herbs	7
Le Lot Corn	Grilled Sweet Corn, Pickled Pepper Powder	10
Fire Roasted Shishito Peppers	Sea Salt, Herb Emulsion	12
Grilled Peach + Caramelized Great Hill Blue Cheese	House Jam, Grilled Bread	14
Sauteed Maine Mussels	Fire-Roasted Tomato Broth, Garlic + Herb Crostini	17
Compressed Yellowfin Tuna	Pickled Peppers, Upper Grassy Micro-Radish, Avocado Emulsion	17
East Coast Oysters on the Half Shell	Chefs' Elixirs	3 Each; 6 For 17, 13 For 33; Add A Split Of Roederer Estate +26
Shrimp Cocktail	Bloody Mary Cocktail Sauce	13
Smoked Wings	Whipped Blue Cheese Dip Hot + Smokey, Maple Siracha, Apricot + Litchfield Distillery Bourbon BBQ, Hot Honey	12
Cauliflower Gratin	Vermont Cheddar	12
Roasted Brussel Sprouts	House-Cured Lardons, Roasted Shallots	12

## Artisanal Charcuterie & Regional Cheese

<b>3 for 17</b>	<b>House Jam</b>	Fortuna's Coppa	Grafton 2 Year Cheddar
<b>5 for 25</b>	<b>Pickled Vegetables</b>	Salchicon	Great Hill Blue Cheese
<b>The "Tour" 7 for 34</b>	<b>Mustard</b>	Bresaola	Triple Cream Brie
	<b>Bread</b>	Campo Seco	Vermont Creamery Goat Cheese

## Soups + Salads

New England Clam Chowder	Applewood Smoked Bacon	10
Fire-Roasted Heirloom Tomato Soup	Herb Oil	8
Organic Greens	Toasted Almonds, Vermont Goat Cheese, Fresh Berries, Champagne Vinaigrette	13
Organic Romaine Caesar	Asiago Crisps, Garlic Croutons	12
Heirloom Tomato + Fresh Mozzarella Salad	Petite Greens, Basil Vinaigrette, Aged Balsamic Drizzle	15
Add-On To Salads: Grilled Chicken 8   Grilled Steak 14   Roasted Salmon 10   Grilled Shrimp 10   Seared Tofu 9		

## Sandwiches

Crispy Fish Sandwich	Brussel Sprout Slaw, Five Pepper Aioli, Kettle Chips	14
House Smoked Turkey Panini	Vermont Cheddar, House Bacon, Heirloom Tomato, Pesto Aioli	16
1754 Burger*	Bacon Jam, Fried Pickled Onions, House Pickles, Vermont Cheddar, Hand-Cut Fries: Beef or Beyond	17.54
Classic Burger*	Lettuce, Tomato, Red Onion, Vermont Cheddar, Hand-Cut Fries: Beef or Beyond Add House Bacon 2	14

## Substantial Plates

Cast Iron Mac + Cheese	Smoked Gouda, House Bacon	16
Fish N' Chips	Hand-Cut Fries, Vegetable Slaw, Remoulade	18
Plank Roasted Atlantic Salmon	Fingerling Potatoes, Summer Vegetables, Dill-Pollen Butter Sauce	27
Pan-Seared All-Natural Statler Chicken Breast	Green Onion Potato Puree, Roasted Heirloom Tomato, Arugula Salad	23
Potato + Herb-Dusted Cod	Baby Potatoes, Upper Grassy Greens, Lemon Butter Sauce	29
Grilled Bistro Steak Frites	Red Onion Marmalade, Duck Fat Fries, Smoked Maple Aioli	28
Pan-Seared Sea Scallops	Potato-Leek Hash, House-Cured Bacon, Heirloom Tomato Jam	32
Marinated + Grilled Filet Mignon	Whipped Potatoes, Roasted Baby Carrots, Bearnaise Mousse	38
English Pea Risotto	Micro-Green Salad, Herb Oil	22
Cast Iron Tofu	Purple Sticky Rice, Shaved Garden Vegetables, Black Garlic-Thyme Oil	24

## Sweets

Seasonal Fruit Crisp	Vanilla Bean Ice Cream	10
Goat Cheese Cheese Cake Jar	Summer Berry Jam, Graham Topping	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.

# Soft Drinks | Tea | Coffee

Cola, Diet Cola, Ginger Ale,  
Lemon-Lime, Root Beer | 2.50

Pomegranate Limeade,  
Fresh Mint | 3.50

1754 House Iced Tea | 3.50

Coffee/Tea | 3  
Cappuccino | 3.50

Espresso | 3.50

Iced Coffee | 3

Acqua Panna  
Still Water | 4.50

San Pellegrino  
Sparkling Water | 4.50

## BEER

### Recyclables

Woodbury Brewing, Collusion IPA | 10

Woodbury Brewing, Simplicity IPA | 10

Woodbury Brewing, Encore IPA | 9

Woodbury Brewing  
Mr Brown, Brown Ale | 9

Woodbury Brewing, Champills | 8

Switchback Ale | 8

Two Roads, Honey Spot IPA | 6

Naughty Nurse Amber Ale | 6

Sam Adams, Boston Lager | 6

Harpoon IPA | 6

Blue Moon, Belgian White | 6

Guinness, Draught Can | 6

Corona | 5

Coors Light | 5

Bar Keeps Secret Stash | 6

### Gluten Free

Gutenberg, Blond Ale | 7

### Non Alcoholic

Athletic Brewing, Upside Dawn | 6

Becks NA | 6

### Ciders

Bad Seed Dry Cider | 6

Citizen Cider Unified Press | 7.5

Angry Orchard | 6

### Seltzer

White Claw Lime | 6

White Claw Raspberry | 6

## WINE

### Reds

#### CABERNET SAUVIGNON

Gnarly Head, California 10 | 36

Angeline, California 12 | 42

Stephen Vincent, Napa Valley CA X | 50

#### PINOT NOIR

The Crusher, California 12 | 42

Angeline, Mendocino County 12 | 42

#### ZINFANDEL

Segnesio, Sonoma CA 12 | 42

#### MERLOT

Bonterra, California 10 | 36

#### MALBEC

Séptima, Argentina 12 | 42

#### NEBBIOLO

Langhe, ItL X | 64

#### SUPER TUSCAN

Poggio Alto, ItL 12 | 42

#### CHATEAUNEUF DU PAPE

E. Guigal, Fra X | 92

#### ROSE

Pasqua 11 Minute, Veneto, ItL 10 | 36

#### PORT

Warre's Warrior Ruby Port 8 | 42

Warre's Otima 10 Year Tawny Port 12 | 52

### Whites

#### CHARDONNAY

Gnarly Head, California 10 | 36

R. Collection, California 12 | 42

Robert Mondavi, Napa Valley, CA X | 52

Landmark Overlook, Sonoma, CA X | 49

#### PINOT GRIGIO

Gnarly Head, California 10 | 36

Purato Cataratto Organic, ITL 11 | 38

#### SAUVIGNON BLANC

Gnarly Head, California 10 | 36

Spy Valley, NZ 12 | 44

#### FALANGHINA

Terredora Dipaolo 12 | 42

#### SANCERRE

Paul Prieur ET Fils X | 65

#### VIIGNIER

Vina Robles Estate 12 | 42

#### REISLING

Dr. Konstantin Frank, New York 10 | 36

#### LIGHT HEARTED LOW CAL WINE

Chardonnay 10 | 36

Pinot Grigio 10 | 36

Pinot Noir 10 | 36

Rose 10 | 36

## SPARKLING

Prima Perla, Prosecco	10   36	1/2 Bottle Roederer Estate Brut	26
Amore Di Amanti, Prosecco	46	Gerard Bertrand Crémant De Limoux	54
Ruggeri Argeo Prosecco Rosé	32	Veuw Clicquot Champagne	125