

## 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
Sauteed Maine Mussels	Fire-Roasted Tomato Broth, Garlic + Herb Crostini	17
Baked Brie	Honey Crisp Apples, Fig Jam, Garlic And Herb Crostini	16
Shrimp Cocktail	Bloody Mary Cocktail Sauce	13
Smoked Wings	Whipped Blue Cheese Dip Hot + Smokey, Maple Siracha, Apricot + Litchfield Distillery Bourbon BBQ, Hot Honey	13
Cauliflower Gratin	Vermont Cheddar	12
Roasted Brussel Sprouts	House-Cured Lardons, Roasted Shallots	12

## Artisanal Charcuterie & Regional Cheese

House Jam • Pickled Vegetables • Mustard • Bread

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

New England Clam Chowder	Applewood Smoked Bacon	10
Roasted Sweet Potato + Apple Soup	Herb Oil	8
Organic Greens	Maple Walnuts, Crisp Apples, Aged Vermont Cheddar, Cider Vinaigrette	13
Organic Romaine Caesar	Asiago Crisps, Garlic Croutons	12
Sea-Salt Roasted Beet Salad	Petite Greens, Vermont Goat Cheese, Dried Figs, Fig Honey	15
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	14
House Smoked Turkey Panini	Vermont Cheddar, House Bacon, Heirloom Tomato, Pesto Aioli, Kettle Chips	16
1754 Burger*	Bacon Jam, Fried Pickled Onions, House Pickles, Vermont Cheddar, Hand-Cut 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   <b>Pink Or No Pink</b>	16
	Add House Bacon 2	

## 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, Harvest Vegetables, Maple Mustard Butter Sauce	29
Pan-Seared Statler Chicken Breast	Sweet Potato Puree, Roasted Root Vegetables, Stone Ground Mustard Cream	26
Beet-Crusted Cod	Baby Potatoes, Upper Grassy Greens, Lemon Butter Sauce	29
Grilled Bistro Steak Frites	Red Onion Marmalade, Duck Fat Fries, Smoked Maple Aioli	29
Marinated + Grilled Swordfish	Potato Rosti, Apple Fennel Salad, Sundried Tomato Vinaigrette	36
Marinated + Grilled Filet Mignon	Whipped Potatoes, Roasted Baby Carrots, Bearnaise Mousse	40
Butternut Squash Risotto	Micro-Green Salad, Herb Oil	24
Cast Iron Tofu	Purple Sticky Rice, Shaved Garden Vegetables, Black Garlic-Thyme Oil	24

## Sweets

The Litchfield "Rolo"	Cocoa-Crusted White + Dark Chocolate, Litchfield Distillery Vanilla Bourbon Caramel, Chocolate Hazelnut Wafer	10
Seasonal Fruit Crisp	Vanilla Bean Ice Cream	10
Goat Cheese Cheese Cake Jar	Litchfield Distillery Maple Bourbon Apples, 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.