

## Small And Share Plates

Hand-Cut Fries	Duck Fat, Sea-Salt, Herbs	7
Smoked Wings	Maple Siracha Sauce, Whipped Blue Cheese Dip	12
Braised "Bacon" Tacos	Stone Ground Mustard Slaw, Smoked Maple Aioli, Upper Grassy Mustard Greens	3 For 17, 5 For 25
Roasted Brussel Sprouts	House Cured Lardons, Roasted Shallots	12
Cauliflower Gratin	Vermont Cheddar	13
Sautéed Maine Blue Mussels	Fire Roasted Tomato Broth, Garlic And Herb Crostini	17
East Coast Oysters On The Half Shell	Chef's Elixirs	3 Each; 6 For 17, 13 For 33
Grilled Oysters	Fennel + Leek Relish	15
Baked Brie Honey Crisp Apples, Red Onion Jam, Grilled Bread		14

## 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 And Salads

New England Clam Chowder	Applewood Smoked Bacon	10
Roasted Apple + Butternut Squash Soup	Herb Oil	7
Organic Greens	Maple Walnuts, Cave-Aged Cheddar, Crisp Apples, Pomegranate Seeds, Cider Vinaigrette	12
Sea-Salt Roasted Beets	Petite Greens, Figs, Fig Honey	14
Organic Romaine Caesar	Asiago Crisps, Garlic Croutons	11
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	12
Grilled Chicken Sandwich	Crisp Apples, Vermont Cheddar, Lettuce, Tomato, Smoked Maple Aioli, Multigrain Bread, Kettle Chips	14
Add House Bacon 2		
1754 Burger*	Bacon Jam, Fried Pickled Onions, House Pickles, Vt Cheddar, Hand Cut Fries: Beef Or Beyond	17.54
Classic Burger*	Lettuce, Tomato, Red Onion, Vermont Cheddar, Hand Cut Fries: Beef Or Beyond	14
Add House Bacon 2		

## Substantial Plates

Braised Beef Shepherd's Pie	Sweet Corn, Root Vegetables, Toasted Cheddar Mashed	18
Cast Iron Mac & Cheese	Smoked Gouda, House Bacon	15
Pan Seared All Natural Statler Chicken Breast	Butternut Squash Potato Puree, Roasted Root Vegetables, Lemon Thyme Jus	23
Plank Roasted Atlantic Salmon	Fingerling Potatoes, Harvest Vegetables, Maple Mustard Butter Sauce	27
Fish N' Chips	Hand-Cut Fries, Vegetable Slaw, Remoulade	17
Grilled Bistro Steak Frites*	Red Onion Marmalade, Duck Fat Fries, Smoked Maple Aioli	27
Pan-Seared Sea Scallops	Sweet Corn Succotash, Roasted Red Pepper, Herb Vinaigrette	32
Butternut Squash Risotto	Micro Green Salad, Herb Oil	22
Cast Iron "Lasagna"	Corkscrew Pasta, Whipped Ricotta, DJ's Famous Meat Sauce	24
Cast Iron Seared Tofu	Purple Sticky Rice, Shaved Garden Vegetables, Black Garlic Thyme Oil	24
The Butchers Block	Chefs Daily Preparation	MP

## Sweets

Brown Butter Apple Crisp	Vanilla Bean Ice Cream	9
Goat Cheese Cheesecake Jar	Maple Caramel Apples	7
Café Mocha Dark Pot De Creme	Fresh Whipped Cream	10
Root Beer Float		5
Frozen Hot Chocolate	Whipped Cream	4
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.