

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

3 for 17	House Jam	Fortuna's Coppa	Grafton 2 Year Cheddar
5 for 25	Pickled Vegetables	Salchicon	Great Hill Blue Cheese
The "Tour" 7 for 34	Mustard	Bresaola	Triple Cream Brie
	Bread	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, , Kettle Chips	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
Heirloom Tomato 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.