

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
Fire-Roasted Shishito Peppers	Sea Salt, Herb Emulsion	12
Sauteed Maine Mussels	Fire-Roasted Tomato Broth, Garlic + Herb Crostini	18
Baked Brie	Honey Crisp Apples, Fig Jam, Garlic + Herb Crostini	17
Shrimp Cocktail	Bloody Mary Cocktail Sauce	14
Smoked Wings	Whipped Blue Cheese Dip	14
	Hot + Smokey, Maple Siracha, Apricot + Litchfield Distillery Bourbon BBQ, Hot Honey	
Cauliflower Gratin	Vermont Cheddar	13
Roasted Brussel Sprouts	Applewood-Smoked Bacon Lardons, Roasted Shallots	13

Artisanal Charcuterie & Regional Cheese

House Jam • Pickled Vegetables • Mustard • Bread

3 for 19	Speck	Grafton 2 Year Cheddar
5 for 27	Fortuna Calabrese	Great Hill Blue Cheese
The “Tour” 36	Fortuna Coppa	Triple Cream Brie
	Bresaola	Vermont Creamery Goat Cheese
	Molinari Sopressata	

Soups + Salads

New England Clam Chowder	Applewood-Smoked Bacon	12
Roasted Sweet Potato + Apple Soup	Herb Oil	9
French Onion Soup	Sourdough Crouton, Gruyere	12
Organic Greens	Maple Walnuts, Crisp Apples, Aged Vermont Cheddar, Cider Vinaigrette	14
Organic Romaine Caesar	Asiago Crisps, Garlic Croutons	13
Sea Salt-Roasted Beets	Baby Arugula, Vermont Goat Cheese, Fig Honey	16
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, Applewood-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
Spicy Shrimp Scampi	Red Chili Flakes, Cherry Tomatoes, Asiago Cheese, Pasta #9, Garlic Chardonnay Butter	28
Fish N’ Chips	Hand-Cut Duck Fat Fries, Vegetable Slaw, Remoulade	20
Plank-Roasted Atlantic Salmon	Fingerling Potatoes, Harvest Vegetables, Maple Mustard Butter Sauce	30
Pan-Seared Statler Chicken Breast	Parsnip Potato Puree, Sauteed Broccolini, Herb Jus	26
Sweet Potato-Crusted Cod	Baby Potatoes, Upper Grassy Greens, Lemon Butter Sauce	34
Grilled Bistro Steak Frites	Red Onion Marmalade, Hand-Cut Duck Fat Fries, Smoked Maple Aioli	32
Marinated + Grilled Filet Mignon	Whipped Potatoes, Heirloom Carrots, Bearnaise Mousse	42
Finch Brook Mushroom Risotto	Micro-Green Salad, Herb Oil	26
Cast Iron Tofu	Purple Sticky Rice, Shaved Garden Vegetables, Black Garlic-Thyme Oil	25

Sweets

The Litchfield “Rolo”	Cocoa-Crusted White + Dark Chocolate, Litchfield Distillery Vanilla Bourbon Caramel, Chocolate Hazelnut Wafer	12
Seasonal Fruit Crisp	Vanilla Bean Ice Cream	12
Goat Cheese Cheesecake Jar	Litchfield Distillery Maple Bourbon Apples, Brown Butter Graham Cracker Crumb	9
Café Mocha Dark Chocolate Pot De Crème	Fresh Whipped Cream	8
Root Beer Float		6
Frozen Hot Chocolate	Whipped Cream	6
Ice Cream or Sorbet		6

*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.