

AFTER 4 MENU

APPETIZERS

CRAB CAKE celery roots, popcorn sauce \$16

PORK RILLETE fried bijou, fig chutney, fennel pollen \$15

FLATBREAD frequently changing, requests welcome \$12

BRUSCETTA roasted garlic ricotta, tomato, basil, balsamic \$11

OYSTERS on the half, cocktail sauce *Market* \$\$

BEEF CARPACCIO* pecorino, capers, crisp onions, local yolk \$12

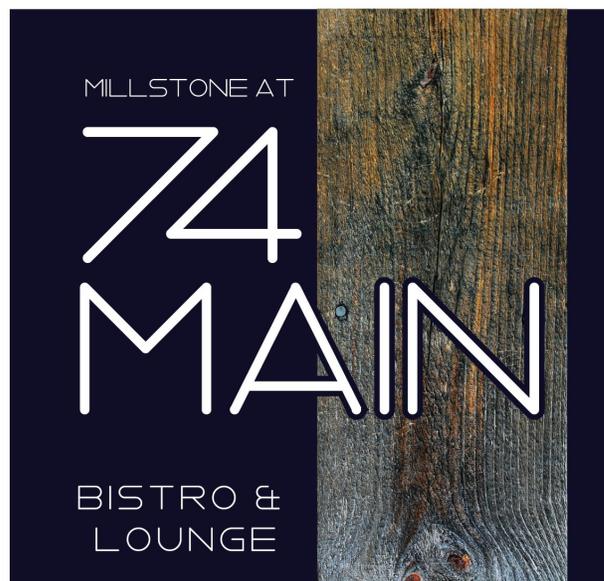
SHRIMP COCKTAIL classic jumbo shrimp, cocktail \$15
additional \$4 each

CHICKEN WINGS-tossed with pozu, napa cabbage slaw \$12
or traditional buffalo style celery, carrots, blue cheese

FRESH MAINE STEAMED CLAMS STEAMED IN LOCAL IPA \$mkt

SLIDERS, YOU DECIDE

meatball \$8 lobster avocado \$18



SOUPS

SOUP OF THE DAY
priced daily

LOBSTER BISQUE
herb oil \$10

FRENCH ONION
gruyere cheese, crouton \$8

SALADS

ARUGULA pickled beets, ricotta salata, sweet fennel
and pollen \$10

74 MAIN SALAD house salad, locally inspired \$6/\$8

CAESAR* egg, crouton, white anchovy \$7/\$9
**made with raw egg*

TOMATO-MOZZARELLA SALAD \$10
balsamic

SALAD ADDITIONS: grilled chicken \$6 ~ grilled shrimp \$3 each ~ crab cake \$12 – *steak tips* \$15

DRESSINGS: creamy Italian, blue cheese, sunny honey, thousand island

VINAIGRETTES: white balsamic, maple balsamic, herbed red wine

ENTREES

BABY BACK RIBS slow braised and house barbequed, sweet pomme frites *half* \$18-*full* \$28

GRILLED TUNA NICOISE classic array of vegetables, olives, hard quail egg, anchovy \$24

CHICKEN DUO seared breast, confit of leg, sweet pea risotto, sage \$23

BEEF TENDERLOIN* Potato Rosti, saute of corn and squash, truffle emulsion \$32

LOBSTER out of its shell, summer vegetables, gratin potato, ghee \$*Market Price*

CRAB STUFFED HADDOCK baked bacon aioli, normande sauce, gratin potatoes \$25

MEATLOAF bacon jazzed, pomme frites, blue cheese butter \$16

STEAK TIPS mashed potato, horseradish sauce \$22

FISH AND CHIPS CHOWDER cream poached monk, mussels, leeks, bacon, potatoes \$24

SANDWICHES

accompanied by your choice of pomme frites, napa cabbage slaw, or fresh fruit

THE ITALIAN JOB cured meats, olive-tomato tapenade, basil pesto, provolone on olive bread \$14

REUBEN corned beef, thousand island remoulade, sauerkraut, marble rye \$11

74 MAIN BURGER* locally raised and grass fed, buttered brioche, tomato, lettuce, pickle \$11
cheese \$2 onions \$2 local bacon \$2 fried egg \$2 mushrooms \$2 house pickles \$1

LOBSTER BLT avocado, local bacon, cilantro aioli, ciabatta bread \$18

FRIED CHICKEN CLUB chipolte aioli, prosciutto, smoked mozzarella, celeriac slaw \$12

PULLED PORK "TACO" barbequed, corn-black bean salsa, crème fraiche, naan bread \$13

SIDES

POMME FRITES \$4 VEGETABLE \$4 MUSHROOMS \$4 PARMESAN RISOTTO \$6
SWEET FRITES WITH MOLASSES BACON \$6 LOADED POTATO WITH GRUYERE AND HERBS \$6

*Consumer Advisory Warning for Raw Foods: we advise that consumption of undercooked meat, eggs, poultry
or seafood may increase your risk of foodborne illness.