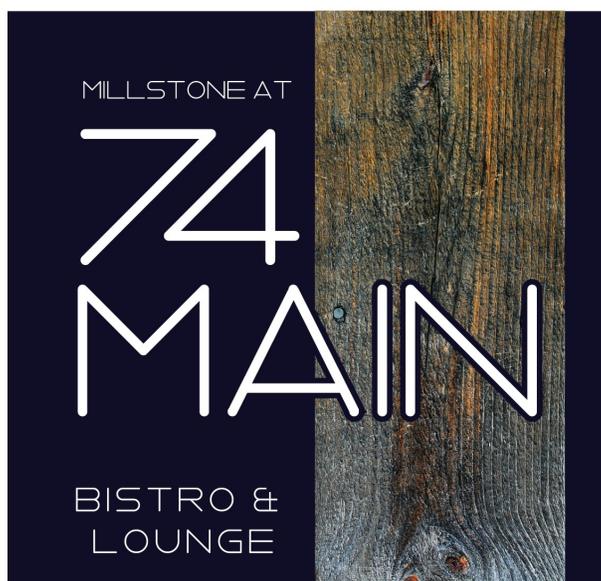


BRUNCH MENU

APPETIZERS

- CRAB CAKE** celery roots, popcorn sauce \$16
- FLATBREAD** frequently changing, requests welcome *\$price daily*
- BRUSHCETTA** roasted garlic ricotta, tomato, basil, balsamic \$11
- SHRIMP COCKTAIL** classic jumbo shrimp, cocktail \$14
additional \$3 each
- CHICKEN WINGS**-TOSSED WITH PONZU, NAPA CABBAGE SLAW \$12
OR TRADITIONAL BUFFALO STYLE
- PICKLE FRIES** horseradish mayo \$8



SOUPS

- SOUP OF THE DAY**
priced daily
- CHOWDER OF THE DAY**
herb oil \$8
- FRENCH ONION**
gruyere cheese, crouton \$7

SALADS

- SUNFLOWER GOAT CHEESE** buttermilk dressing, blackberries, local maple crackers and crisp onions \$10
- 74 MAIN SALAD** house salad, locally inspired \$6/\$8
- CAESAR*** egg, crouton, white anchovy \$7/\$9
**made with raw egg*
- PICKLED BEETS** lambs' lettuce, truffle emulsion, hard cooked egg and sweet-salty walnuts \$10

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

BRUNCH SELECTIONS

gluten free bread available upon request

- 74 MONTE CRISTO** tasso ham, oven roasted turkey, French toast, swiss, local maple \$12
- REUBEN** corned beef, thousand island remoulade, sauerkraut, marble rye \$10
- 74 MAIN BURGER*** locally raised, grass fed, buttered brioche, lettuce, tomato, pickle \$11
cheese \$2 local bacon \$2 mushrooms \$2 fried local egg \$2
- Eggs Benedict** poached eggs, Canadian bacon, english, hollandaise, fresh fruit homefries \$12
- Smoked Salmon Benedict** poache eggs, smoked salmon, spinach, croissant, dill hollandaise \$14
- Deep Dish Quiche** changing every day, small 74 salad \$10
- Pancakes** blueberry or chocolate, homefries, bacon \$8
- French Toast** homefries, bacon, NH maple syrup
- Two Eggs any style** toast, home fries, Canadian bacon or smoked bacon, fruit \$7
- FRIED CHICKEN CLUB** tomato aioli, celeriac slaw, mozzarella, local bacon, ciabatta roll \$12
- LAMB GYRO** tatziki sauce, lettuce, roasted tomato, house pickles, naan bread \$12
- QUESADILLA** changing daily, please inquire \$12
- GRILLED CHEESE AND SOUP** changing daily, please inquire \$10

ENTREES

- OMELET** changing daily, please inquire *\$priced appropriately*
- GRILLED STEAK TIPS AND FRENCH FRIES*** blue cheese butter, vegetable \$22
- FISH AND CHIPS** pomme frites, napa cabbage slaw, tartar \$18
- MUSSELS WHITE WINE** garlic, shallot, butter, herbs \$12
- BABY BACK RIBS** slow braised and house barbequed, sweet pomme frites *half \$18-full \$28*

SIDES

POMME FRITES \$4 VEGETABLES \$4 MUSHROOMS \$4 SWEET POMME FRITES \$6

LOADED POTATO WITH GRUYERE AND HERBS \$6

*Consumer Advisory Warning for Raw Foods: we advise that consumption of undercooked meat, eggs, poultry