After 4 Menu

Appetizers

Crab Cake celery roots, popcorn sauce *$16*

Bacon Stuffed Mushroom Caps three cheese sauce $10

Flatbread frequently changing, requests welcome *$12*

Bruschetta roasted garlic ricotta, tomato, basil, balsamic *$11*

Oysters on the half, cocktail sauce *market $$*

Charred Tuna Loin *± asian slaw, sweet ponzu $14

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

Soups ±

Soup of the day
priced daily

Daily Chowder
bisquit *$8*

French Onion
gruyere cheese, crouton *$8*

Salads ±

Lettuces sunflower crusted goat cheese, buttermilk dressing, blackberries and maple cracker $10

74 Main Salad house salad, locally inspired *$6/$8*

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

Hazen Blue and Beet Salad *$10*
sweet and salty walnuts, truffle vinaigrette

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*

Grill Lamb Chops rosemary, couscous, sauté of spinach, mushrooms, bordelaise sauce $24

Duck ± crispy roasted breast, squash risotto, cranberry reduction *$24*

NY Strip Steak*± grilled 12 oz. choice, white corn and truffle polenta, coffee marsala sauce $28

Salmon ± grilled, butternut squash, shaved fennel, cider butter sauce *$24*

Onion Crusted Cod corn and sweet potato hash, normande sauce *$24*

Meatloaf bacon, ketchup onions, mashed potato, truffle butter *$16*

Steak Tips ±mashed potato, horseradish sauce *$22*

Shellfish Mélange ± mussels, shrimp, clams, in a classic puttanesca sauce over pasta $25

Sandwiches

accompanied by your choice of pomme frites, napa cabbage slaw, or fresh fruit ±
gluten free bread available by request

BBQ Brisket Sandwich house barbeque, gruyere, grilled red onion, cole slaw, ciabatta *$11*

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*

Lamb Gyro tzatziki sauce, house made pickles, lettuce, roasted tomato, naan bread *$12*

Fried Chicken Club tomato aioli, local bacon, smoked mozzarella, celeriac slaw *$12*

Sides

Pomme Frites $4 Vegetable $4 Mushrooms $4 Parmesan Risotto $6
Sweet Frites $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.

± Denotes food that can be made gluten free ~ ask your server for details