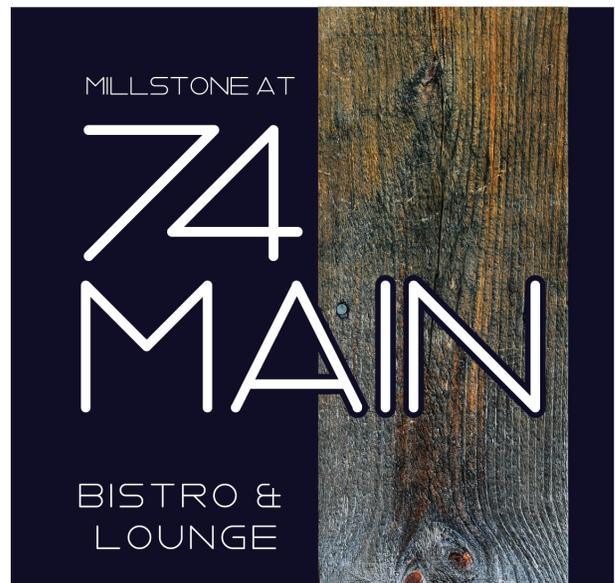


LUNCHEON MENU

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 POZU, NAPA CABBAGE SLAW \$12**
OR TRADITIONAL BUFFALO STYLE
- PICKLE FRIES** horseradish mayo \$8



SOUPS

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

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

SANDWICHES

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

- HOT ROAST BEEF SANDWICH** prime rib, fried pickles, horseradish sauce, \$14
- 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
- BRISKET SANDWICH** house bbq, gruyere, grilled red onion, cole slaw, ciabatta \$11
- FRIED CHICKEN CLUB** tomato aioli, celeriac slaw, smoked mozzarella, bacon ciabatta bread \$12
- MONTE CRISTO** ham, turkey, gruyere, on French toast served with NH maple syrup \$10
- LAMB GYRO** tzatziki sauce, house made pickles, lettuce, roasted tomato, naan bread \$12
- QUESADILLA** changing daily, please inquire \$12
- BLACKENED HADDOCK** blackening spice, gruyere, cole slaw, tartar \$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 or seafood may increase your risk of foodborne illness.