

AFTER 4 MENU



SOUPS

SOUP OF THE DAY
priced daily

FRENCH ONION
gruyere cheese, crouton \$8

CHOWDER OF THE DAY
priced daily

SALADS

YOUNG SPINACH SALAD dried figs, fig jam crostini,
shaved manchego and sherry emulsion \$10

74 MAIN HOUSE SALAD locally inspired \$6/\$8

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

HAZEN BLUE CHEESE AND BEETS local hard egg, sweet and salty walnuts, truffle vinaigrette \$10

SALAD ADDITIONS: grilled chicken GF \$6 ~ grilled shrimp GF \$3 each ~ crab cake \$12 ~ steak tips GF \$5ea (2oz)

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

VINAIGRETTES: sherry, truffle, maple balsamic, herbed red wine

APPETIZERS

BEEF CARPACCIO GF thin sliced tenderloin, fennel and red onion, manchego cheese, truffle oil, fried soft egg \$14

MEATBALLS GF with feta and basil, smoked tomato jam \$10

OYSTERS on the half shell, cocktail sauce, ask your server about today's location, *market* \$\$

CRAB DIP baked to golden with parmesan and spinach, naan bread \$12

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

MUSHROOMS stuffed with local sausage and triple cheese, butternut squash coulis \$11

CHICKEN WINGS with **Sweet Ponzu**, asian slaw, **BBQ**, celery root slaw, **Buffalo Style**, celery-carrots or **Plain** \$12

CRAB CAKE oven roasted, celery root slaw, popcorn sauce \$14

ENTREES

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

LAMB RACK CHOPS GF sweet potato-eggplant dauphinoise, red wine olive sauce \$26

CAMPANELLI PASTA with tomato, spinach, olives and grilled squash, pepita and basil pesto \$22

PAN ROASTED BEEF TENDERLOIN GF local bacon, garlic potato butter, roasted shallot-madeira sauce \$29

GRILLED SALMON GF creamy corn grits, wild mushrooms, foie gras butter \$24

MEATLOAF bacon, ketchup onions, mashed potato, sauce bordelaise \$18

"CASSOULET" confit of chicken legs, grilled sausage, white beans, root vegetables in a natural reduction \$23

CARAMELIZED SEA SCALLOPS butternut squash puree, pork belly-potato hash, porcini sauce \$MKT

CHARRED STEAK TIPS GF green peppercorn sauce, mashed potato \$22

NY STRIP STEAK grilled 12oz sirloin, truffle frites, veal demi glace \$27

SANDWICHES

accompanied by your choice of pomme frites, coleslaw or fresh fruit **gluten free bread available by request**

CONFIT OF CHICKEN olive tapenade, prosciutto, tomato, manchego cheese, fresh basil, bianco bun \$12

CRISPY VEAL CUTLET smoked mozzarella, pastrami, fried egg, choucroute, house remoulade \$11

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

PRIME FRENCH DIP shaved prime rib, toasted bun and au jus for dipping, cheese if you like \$12

CRISPY FRIED HADDOCK siracha, house tartar sauce, cheddar, lettuce, bianco bun \$12

CRAB CAKE pan fried, super crisp 74 slaw with rice wine dressing and siracha mayo, toasted bun \$14

SIDES

POMME FRITES \$4

VEGETABLE \$4

COLE SLAW \$3

SWEET POMME FRITES \$6

TRUFFLE POMME FRITES \$6

PICKLE FRITES \$8

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