

AFTER 4 MENU



SOUPS

SOUP OF THE DAY
priced daily

FRENCH ONION
gruyere cheese, crouton \$8

CHOWDER OF THE DAY
priced daily

SALADS

PEARS AND PROSCIUTTO, young spinach, goat cheese
aged sherry-dijon dressing \$12

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

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

HAZEN BLUE CHEESE AND BEETS, local hard egg, sweet and salty walnuts, truffle vinaigrette \$11

SALAD ADDITIONS: grilled chicken GF \$6 ~ grilled shrimp GF \$3 each ~ crab cake \$10~ 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

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

CHICKEN RILLETES GF, local artisan cheeses and accompaniments \$10

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

MUSSELS, fennel and orange butter broth, grilled bread \$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

CHARRED TUNA GF, five spice, sweet chili slaw, soy \$14

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

ENTREES

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

LOCAL CHICKEN BREAST, sage and goat cheese bread pudding, parsnips \$23

DUCK BREAST TRIO GF, crisp breast, sausage and drum confit, sweet potato, orange sauce \$27

COD LOIN GF, braised leeks, lobster sauce, black truffle risotto \$24

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

PAN ROASTED SEA SCALLOPS, chowder sauce, pancetta, fingerling potato market \$\$

MARINATED STEAK TIPS GF, truffle-pecorino frites, bordelaise \$23

NY STRIP STEAK GF, sauté of root vegetables with marrow, creamy porcini sauce, mashed potato \$27

SHORT RIB GF, marinated and braised in red wine, mashed potato, natural reduction, beet kraut \$26

LASAGNA, spinach, squash and ricotta \$20

SANDWICHES

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

PRIME RIB SANDWICH shaved prime rib, onions, peppers, provolone, horseradish sauce, bianco bun \$13

PASTRAMI REUBEN pastrami, thousand island remoulade, gruyere, sauerkraut, marble rye \$10

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

SMOKED PORK SANDWICH smoked mozzarella, pastrami, fried egg, choucroute, remoulade \$11

CONFIT OF CHICKEN ± tasso ham, apples, manchego cheese, honey mustard, bianco bun \$11

GYRO lamb, tzatziki, pickles, tomato, lettuce, grilled naan bread \$10

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

SIDES

POMME FRITES \$4

VEGETABLE \$4

COLE SLAW \$3

SHOESTRING MIX FRITES \$6

TRUFFLE-PECORINO 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.