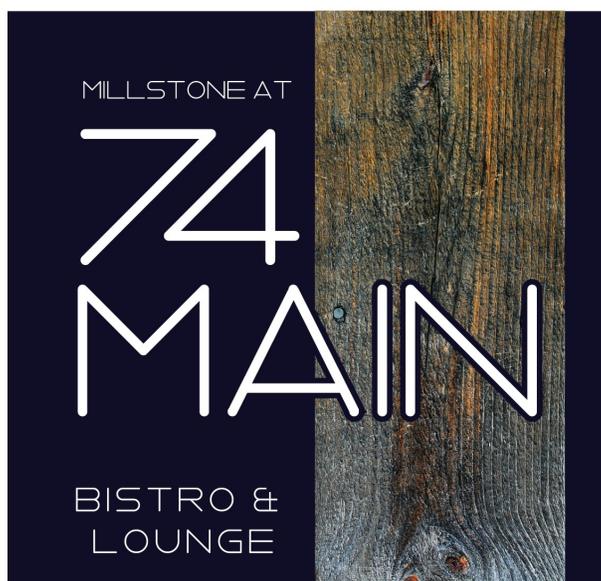


BRUNCH MENU

APPETIZERS

- CRAB CAKE** celery root slaw, popcorn sauce \$16
- FLATBREAD** frequently changing, requests welcome \$ price daily
- CRAB DIP** baked to golden with parmesan and spinach, naan bread \$12
- MUSHROOMS** stuffed with local sausage and triple cheese, butternut squash coulis \$17
- SHRIMP COCKTAIL** classic jumbo shrimp, cocktail \$14 additional \$3 each
- CHICKEN WINGS** with Sweet Ponzu, asian slaw, BBQ, celery root slaw, Buffalo Style, celery-carrots or Plain \$12



SOUPS

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

SALADS

- YOUNG SPINACH SALAD** dried figs, fig jam crostini, shaved manchego and sherry emulsion \$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 \$5 each
DRESSINGS: creamy Italian, blue cheese, sunny honey, thousand island
VINAIGRETTES: truffle, sherry, maple balsamic, herbed red wine

BRUNCH SELECTIONS *gluten free bread available upon request*

- 74 MONTE CRISTO** ham, oven roasted turkey, french toast, swiss, local maple \$12
- REUBEN** pastrami, thousand island remoulade, 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
- EGGS BENEDICT** poached eggs, canadian bacon, english, hollandaise, fresh fruit home fries \$12
- SMOKED SALMON BENEDICT** poached eggs, smoked salmon, spinach, croissant, dill hollandaise \$14
- DEEP DISH QUICHE** changing every day, small 74 salad \$ daily
- PANCAKES** blueberry or chocolate, home fries, bacon \$8
- FRENCH TOAST** home fries, bacon, NH maple syrup \$8
- TWO EGGS ANY STYLE** toast, home fries, canadian bacon or smoked bacon, fruit \$7
- CONFIT OF CHICKEN** olive tapenade, prosciutto, tomato, manchego cheese, fresh basil, bianco bun \$12
- PRIME FRENCH DIP** shaved prime rib, toasted bun and au jus for dipping, cheese if you like \$12
- QUESADILLA** changing daily, please inquire \$daily
- GRILLED CHEESE AND SOUP** changing daily, please inquire \$daily

ENTREES

- OMELET** changing daily, please inquire \$ priced appropriately
- GRILLED STEAK TIPS AND FRENCH FRIES*** green peppercorn sauce, vegetable \$22
- GRILLED SALMON** rice pilaf, spicy orange gastrique \$18
- FISH AND CHIPS** breaded, malt vinegar aioli \$18
- BABY BACK RIBS** slow braised and house barbequed, sweet pomme frites half \$18-full \$28
- MEATLOAF** bacon, ketchup onions, mashed potato, sauce bordelaise \$18
- GRILLED NY STRIP** truffle frites, demi-glace \$24

SIDES

- POMME FRITES \$4
SWEET POMME FRITES \$6
- VEGETABLE \$4
TRUFFLE POMME FRITES \$6
- COLE SLAW \$3
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.