

APPETIZERS

Warm French Dinner Rolls

Sea Salt Whipped Butter 5

Crispy Pork Pot Stickers

Asian Slaw, Citrus Soy Dipping Sauce, Sesame 16

Parmesan Truffle Fries

Roasted Garlic Aioli 12

Crisp Brussels Sprouts

Horseradish Crema, Parmesan, Pistachio 15

Gruyere and Four Onion Gratin

Toasted Pita Bread 16

Prince Edward Island Mussels

White Wine, Garlic, Butter, Parsley, Toasted Focaccia Bread 18



SALADS

Simple 74 Greens

English Cucumbers, Fire Roasted Petit Tomatoes 10
Choice Of Lemon Herb Vinaigrette or Maple Balsamic Vinaigrette
Add Great Hill Blue Cheese 3 - Vermont Goat Cheese 2

Roasted Delicata Squash and Burrata

Arugula, Toasted Pumpkin Seeds, Sun Dried Cranberries
Balsamic Fig Syrup 16

Pickled Beets and Honey Whipped Ricotta

Arugula, Mandarin Orange, Pistachios 15

Romaine Caesar- House Made Caesar Dressing, Shaved Parmesan
Garlic Herb Brioche Croutons* 12 Add White Anchovies 1

ADD TO ANY SALAD

Grilled Chicken Breast 9 - Old Bay Jumbo Shrimp 12
Faroe Island Salmon (Entrée Price) - Blackened Seasoning 2

RAW BAR

Oysters on the Half Shell*

Apple Cider Mignonette 12

Half Pound Ginger Poached Shrimp *

Spicy Yuzu Cocktail Sauce 18

Bacon Wrapped Scallops

Bacon Onion Jam 16

Smoked Fish Trio*

Salmon, Trout and Mackerel
Pickled Red Onions, Capers, Horseradish Crema 18

Yellowfin Tuna Nachos*

Cucumber, Wakame, Pickled Ginger, Scallion
Crispy Wontons, Unagi Sauce, Wasabi Crema 18

RAW BAR TOWER MKT

-ONE OF EACH ITEM-

ENTREES

Grilled 7oz Creek Stone Filet Mignon*

Confit Fingerling Potatoes, Garlic Braised Autumn Greens 46

Red Wine Reduction 3 - Roasted Sherry Mushrooms 6 – Great Hill Blue Cheese Crust 5 - Truffle Butter 4
Caramelized Sweet Onions 3 - Old Bay Jumbo Shrimp 12 – Bacon Wrapped Scallops 16 - Seared Foie Gras 12

Mulled Red Wine Braised Boneless Beef Short Rib

Smashed Yukon Gold Potatoes, Honey Roasted Carrots, Shaved Brussels Sprouts, Braising Jus 38

Grilled Faroe Island Salmon*

Delicata Squash, Leeks, Cranberries and Fingerling Potato Hash, Apple Maple Mustard Sauce 34

Thai Peanut Bowl

Wok Tossed Asian Vegetables, Coconut Ginger Peanut Sauce, Rice Noodles 25
Add – Grilled Chicken Breast 9 | Jumbo Shrimp 12

Horseradish Crusted Cod*

Smashed Yukon Gold Potatoes, Crispy Leeks, Haricot Verts, Malted Shallot Sauce 34

BISTRO

Yellowfin Tuna Poke*

Sushi Rice, Edamame, Wakame, Cucumber, Scallion
Honey Soy Sauce
Half 20 Full 30

Crispy Orange Ginger Chicken Bowl

Sesame Sticky Rice, Kim Chee, Scallions, Spicy Aioli
Half 18 Full 28

Cajun Seared Cod Tacos

Flour Tortilla, Lettuce, Roasted Pineapple Salsa
Chipotle Lime Aioli 18

Grilled Chicken Club

Smoked Bacon, Cranberry Chutney, Creamy Brie
Preserved Lemon and Tarragon Aioli, Lettuce, Brioche
Bun, Fries 18

Grilled 8-Ounce Beef Burger *

Parmesan Aioli, Vine Ripe Tomato, Lettuce, Pickles
Brioche Bun, Fries 19

Add Vermont Cheddar 2 Or Great Hill Blue Cheese 4
Smoked Bacon 3 - Roasted Mushrooms 6
Sunny Side Egg 3 - Gluten Free Bun 3
Caramelized Sweet Onions 3

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*CONSUMER ADVISORY WARNING FOR RAW FOODS: WE ADVISE THAT CONSUMPTION OF UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MENU CHANGES /SUBSTITUTIONS ARE SUBJECT TO ADDITIONAL CHARGES.

WINES BY THE GLASS

2024

CHARDONNAY, KENDALL-JACKSON RSV '20 – Lakeport, Ca	10.75/39.95
CHARDONNAY, LA CREMA '21 – Sonoma Coast, Ca	11.25/40.95
CHARDONNAY, CAKEBREAD '20 –Napa Valley, Ca	19.50/79.00
CHABLIS, DOMAIN ET ADRIEN GAUTHERIN '22-France	19.50/79.00
SAUVIGNON BLANC, ST MICHELLE 'Horseheaven' '21 – Wa	9.00/32.95
SAUVIGNON BLANC, TOHU '22- Marlborough, New Zealand	11.50/39.95
SAUVIGNON BLANC, CHATEAU DE SANCERRE, '20– France	17.00/68.00
PINOT GRIGIO, SAN ANGELO, Toscana '21 –Italy	9.75/34.95
PINOT GRIGIO, TIEFENBRUNER '20 – Italy	9.75/34.95
PINOT GRIS, LA CREMA '21 – Monterey, Ca	10.75/38.95
ROSE, MIRAVAL, '21 –Cotes de Provence, France	12.00/48.00
RIESLING, DR. LOOSEN '21 – Germany	9.00/30.95
GRUNER VETLINER, HOPLER '21 – Bergenland, Austria	10.50/38.00
MERLOT, NOBLE VINES '18 – Ca	9.50/28.95
MERLOT, CHATEAU CARIGNAN '18-France	14.75/59.00
CABERNET SAUVIGNON, JAM '19 – Ca	10.50/41.95
CABERNET SAUVIGNON, B.R. COHN 'Silver Label' '19 – Ca	14.50/54.00
CABERNET SAUVIGNON, JUSTIN 'Paso Robles' '19	15.00/59.95
MALBEC, ALAMOS 'Mendoza' '21 – Argentina	8.50/30.95
MALBEC, DOMAIN BOUSQUET '22-Mendoza	12.25/49.00
PINOT NOIR, SMOKING LOON ' – Ca	9.50/34.00
PINOT NOIR, MEIOMI '21 – Sonoma, Ca	12.00/46.00
PINOT NOIR, LA CREMA '20- Monterey	12.00/44.00
ZINFANDEL, FOUR VINES 'Truant Old Vine' '20 – Ca	9.50/30.95
CHIANTI CLASSICO RSV 'Monsanto' '18	12.00/49.95

74 MAIN SIGNATURE COCKTAILS

ESPRESSO MARTINI \$15 stoli vanilla, kahlua, bailey's, fresh local espresso

BOULEVARDIER \$14 bulleit rye, campari, sweet vermouth

MOSCOW MULE \$14 tito's, ginger beer, lime juice, simple syrup

APEROL SPRITZ \$14 aperol, soda water, prosecco, orange slice

SEASONAL COCKTAILS

POMEGRANATE CRANBERRY MARGARITA \$14 hornitos reposado, house made sour, pama liquor

GOLD RUSH \$14 bulleit rye whiskey, house made honey simple syrup, fresh lemon juice

MILLSTONE MULLED CIDER \$13 gosling's spiced rum, house made warmed cider

ELDERFLOWER GIN SPRITZ \$15 empress gin, st. germaine, lemon juice, prosecco

-ASK ABOUT OUR ROTATING BEERS ON TAP-