

APPETIZERS

- Warm French Dinner Rolls**
Sea Salt Whipped Butter 5
- Crispy Pork Pot Stickers**
Asian Slaw, Citrus Soy Dipping Sauce, Sesame 16
- Vermont Cheddar Curds**
Spice San Marziano Marinara 12
- White Truffle Fries**
Parmesan, Parsley, Roasted Garlic Aioli 14
- Crispy Brussels Sprouts**
Horseradish Crema, Parmesan, Toasted Hazelnut 15
- Prince Edward Island Mussels & Frites**
Jumbo Shrimp, Switchback Ale, Butter, Herbs, Roasted Garlic Aioli 24
- Maple Chipotle Pulled Pork Gratin**
Oaxaca, Pickled Jalapenos, Crispy Corn Chips 15

SALADS

- Simple 74 Greens**
English Cucumbers, Fire Roasted Petit Tomatoes 11
Choice Of Honey Mustard Dressing/Maple Balsamic Vinaigrette
Add Great Hill Blue Cheese 3 - Vermont Goat Cheese 2
- Crispy Brussels Sprouts & Baby Kale**
Parmesan, Garlic Herb Croutons, Preserved Lemon Vinaigrette 15
- Rosemary Balsamic Marinated Beets & Vermont Goat Cheese**
Pickled Red Onion, Toasted Pumpkin Seeds 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 Shrimp 12 - Grilled Tofu 8
Faroe Island Salmon (Entrée Price) - Blackened Seasoning 2

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 20 Full 30
- Maple Balsamic Grilled Chicken Sandwich**
Apple, Onion and Smoked Bacon Relish
Vermont Cheddar, Lettuce, Brioche Bun, Fries 18
- Sweet Potato and Black Bean Burger**
Lettuce, Pickled Red Onions, Chipotle Lime Aioli
Brioche Bun, Fries 18

ENTREES

- Grilled 14 Ounce New York Strip Steak***
Cassis Onion Jam, Béarnaise Butter, Creamy Potato Gratin 48
Red Wine Reduction 3 - Sherry Roasted Mushrooms 6– Old Bay Jumbo Shrimp 12 – Bacon Wrapped Scallops 16
- Grilled Faroe Island Salmon***
Roasted Golden Potatoes, Butternut Squash, Leek and Sun Dried Cranberry Hash, Maple Mustard Drizzle 34
- Citrus Miso Braised Boneless Beef Short Rib**
Smashed Yukon Gold Potatoes, Orange Ginger Glazed Baby Carrots, Braising Jus 38
- Crispy Chicken Parmesan**
Penne Pasta, San Marziano Tomato Sauce, Burrata, Basil Pesto 30
- Thai Peanut Bowl**
Wok Tossed Asian Vegetables, Coconut Ginger Peanut Sauce, Rice Noodles 25
Add – Grilled Chicken Breast 9 | Jumbo Shrimp 12 | Grilled Tofu 8
- Horseradish Crusted Cod**
Smashed Yukon Gold Potatoes, Crispy Leeks, Haricot Verts, Malted Shallot Sauce 34

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.



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
- Sesame Ginger Yellowfin Tuna Tartar**
Wakame, Cucumber, Scallions, Pickled Ginger
Crispy Wontons, Spicy Aioli 18
- Baked Stuffed Quahog Clams**
Smoked Bacon, Parsley, Garlic, Butter, Crumbs 16
- RAW BAR TOWER MKT**
-ONE OF EACH ITEM-

- Grilled 8-Ounce Beef Burger ***
Parmesan Aioli, Vine Ripe Tomato, Lettuce, Pickles
Brioche Bun, Fries 22
- ADD Vermont Cheddar 2 OR Great Hill Blue Cheese 4
Smoked Bacon 3 - Sherry Roasted Mushrooms 6
Gluten Free Bun 3 - Sliced Red Onion 2

- 74 Main Street Tacos**
Choice Of
- Blackened Cod - Crispy Chicken - Crispy Tofu
Flour Tortilla, Lettuce, Roasted Tomatillo Salsa Verde
Chipotle Lime Aioli 20

WINES BY THE GLASS

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, 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

GINGER SPRITZ \$15 empress gin, st. germaine, barritt’s ginger beer, prosecco

SEASONAL COCKTAILS

MILLSTONE SPIKED CIDER \$13 gosling’s spiced rum, house made warmed cider

GINGER POMEGRANATE MULE \$14 tito’s vodka, pama liquer, st. germaine, ginger beer

QUARANTINED OLD FASHIONED \$14 knob creek maple, luxardo cherries, orange, bitters

APPLE-ROL SPRITZ \$14 house made apple cider, soda water, prosecco

-ASK ABOUT OUR ROTATING BEERS ON TAP-