

## APPETIZERS

### Warm French Dinner Rolls

Sea Salt Whipped Butter 5

### Crispy Pork Pot Stickers

Asian Slaw, Citrus Soy Dipping Sauce, Sesame 16

### Parmesan Herb Truffle Fries

Preserved Lemon Aioli, Roasted Garlic Crema 14

### Togarashi Roasted Green Beans

Edamame Hummus, Toasted Nori, Sesami Oil, Flat Bread 15

### Roasted Duck and Sweet Corn Wontons

Sesame, Scallion, Umeboshi Plum Sauce 17

### Prince Edward Island Mussels & Frites

Jumbo Shrimp, Switchback Ale, Butter, Herbs, Roasted Garlic Aioli 24



## SALADS

### Simple 74 Greens

English Cucumbers, Fire Roasted Petit Tomatoes 11  
Lemon Herb Vinaigrette /Maple Balsamic Vinaigrette  
Add Great Hill Blue Cheese 3 - Vermont Goat Cheese 2

### Vine Ripe Tomatoes and Fresh Mozzarella

Petit Greens, Basil Pesto, Balsamic Syrup  
Cracked Black Pepper, Sea Salt 16

### Summer Melon and Arugula

Crispy Prosciutto, Parmesan, Raspberry Peppercorn Vinaigrette 16

**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

## 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

### Ahi Tuna Crudo

Avocado, Pickled Fresno Chilies, Lime, Tajin  
Crispy Corn Tortilla 22

### Smoked Salmon Carpaccio

Capers, Red Onions, Dill, Horseradish Crema  
Crispy Golden Potato 18

### Spicy Blue Crab Salad

Ginger Mango Slaw, Cilantro, Cashews, Spicy Aioli 20

### RAW BAR TOWER MKT

-ONE OF EACH ITEM-

## ENTREES

### Grilled 7oz Filet Mignon\*

Golden Potatoes Lyonnaise, Garlic Braised Swiss Chard 56

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

### Grilled Faroe Island Salmon\*

Sesame Rice Cake, Snow Peas, Watermelon Radish, Citrus Miso Glaze 34

### Honey Garlic Grilled Pork Tenderloin

Roasted Sweet Corn, Zucchini, Roasted Golden Potato Hash, Red Wine Chimichurri 35

### 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

## BISTRO

### 74 Main Lobster Roll

Preserved Lemon Aioli *or* Hot Butter  
Toasted Brioche Roll, Lettuce, Fries 36

### 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

### Cajun Seared Cod Tacos

Flour Tortilla, Lettuce, Roasted Pineapple Salsa  
Chipotle Lime Aioli 20

### Maple Balsamic Grilled Chicken Sandwich

Arugula, Roasted Red Peppers, Basil Pesto Aioli  
Brioche Bun, Fries 18

### Sweet Potato and Black Bean Burger

Arugula, Pickled Red Onions, Chipotle Lime Aioli  
Brioche Bun, Fries 18

### 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 - 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

CHARDONNAY, KENDALL-JACKSON RSV '23 – Lakeport, CA	10.75/39.95
CHARDONNAY, LA CREMA '23 – Sonoma Coast, CA	11.25/40.95
CHARDONNAY, CAKEBREAD '23 – Napa Valley, CA	19.50/79.00
CHABLIS, DOMAIN ET ADRIEN GAUTHERIN '22 - France	19.50/79.00
SAUVIGNON BLANC, ST MICHELLE '23 – Woodinville, WA	9.00/32.95
SAUVIGNON BLANC, TOHU '23 -- Marlborough, New Zealand	11.50/39.95
SAUVIGNON BLANC, CHATEAU DE SANCERRE, '23 – France	17.00/68.00
PINOT GRIGIO, SAN ANGELO, Toscana '23 –Italy	9.75/34.95
PINOT GRIGIO, TIEFENBRUNER '23 – Italy	9.75/34.95
PINOT GRIS, LA CREMA '23 – Monterey, CA	10.75/38.95
ROSE, MIRAVAL, '23 – Cotes de Provence, France	12.00/48.00
RIESLING, DR. LOOSEN '23 – Germany	9.00/30.95
GRUNER VETLINER, HOPLER '23 – Bergenland, Austria	10.50/38.00
MERLOT, NOBLE VINES '22 – Napa Valley, CA	9.50/28.95
MERLOT, CHATEAU CARIGNAN '20 - France	14.75/59.00
CABERNET SAUVIGNON, JAM '19 - Napa Valley, CA	10.50/41.95
CABERNET SAUVIGNON, JUSTIN '21 - Paso Robles, CA	15.00/59.95
MALBEC, ALAMOS '23 - Mendoza, Argentina	8.50/30.95
MALBEC, DOMAIN BOUSQUET '23 - Mendoza, Argentina	12.25/49.00
PINOT NOIR, SMOKING LOON - Sonoma, CA	9.50/34.00
PINOT NOIR, MEIOMI '23 – Sonoma, CA	12.00/46.00
PINOT NOIR, LA CREMA '23 - Monterey, CA	12.00/44.00
ZINFANDEL, FOUR VINES 'Truant Old Vine' '21 – Lodi, CA	9.50/30.95
CHIANTI CLASSICO RSV 'Monsanto' '20 - Italy	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

**GINGER SPRITZ** \$15 empress gin, st. germaine, fresh lemon, prosecco

## SEASONAL COCKTAILS

**HECKIN' SPICY MARGARITA** \$15 hornitos reposado, house made chili & jalapeño oil, fresh sour

**PAPER CRANE** \$14 knob creek bourbon, amaro, campari, fresh lemon

**CLASSIC PAINKILLER** \$14 pusser's rum, cream of coconut, pineapple, orange juice, nutmeg

**-ASK ABOUT OUR ROTATING BEERS ON TAP & OTHER AVAILABLE CANS/BOTTLES-**