

APPETIZERS

- Warm French Dinner Rolls

Sea Salt Whipped Butter 5
- Crispy Pork Pot Stickers

Asian Slaw, Citrus Soy Dipping Sauce, Sesame 16
- Vermont Cheddar Croquettes

Spiced Tomato and Golden Raisin Chutney 15
- White Truffle Fries

Parmesan, Parsley, Roasted Garlic Aioli 14
- Crispy Brussels Sprouts

Horseradish Crema, Parmesan and Toasted Pistachios15
- 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

Choice Of Garlic Herb Ranch/Maple Balsamic Vinaigrette

Add Great Hill Blue Cheese 3 - Vermont Goat Cheese 2
- Roasted Local Beets

Pickled Red Onions, Spiced Walnuts, Vermont Chevre

Maple Balsamic Vinagrette15
- 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)

BISTRO

- 74 Main Lobster Roll

Preserved Lemon Aioli or Hot Butter

Toasted Brioche Roll, Lettuce, Fries 36
- Sweet Potato and Black Bean Burger

Lettuce, Pickled Red Onions, Chipotle Lime Aioli

Brioche Bun, Fries 18
- Cajun Seared Cod Tacos

Flour Tortilla, Roasted Corn and Black Bean Salsa

Chipotle Lime Aioli 21
- 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 Gluten Free Bun 3
- Grilled Chicken BLT Sandwich

Smoked Bacon, Vine Ripe Tomato, Lettuce

Garlic Herb Ranch, Brioche Bun, Fries 18

ENTREES

- Grilled 14 Ounce New York Strip Steak*

Roasted Golden Potatoes, Caramelized Onions, Great Hill Blue Cheese Butter 45

Red Wine Reduction 3 – Old Bay Jumbo Shrimp 12 – Bacon Wrapped Scallops 16
- Pork Tenderloin Schnitzel

Smashed Yukon Golden Potatoes, Braised Red Cabbage, Honey Crisp Apples, Sweet Onions, Spiced Cider Dijon Sauce 35
- Grilled Faroe Island Salmon*

Brown Butter Butternut Squash Puree, Roasted Golden Potato and Brussels Sprout Hash, Cranberry Agrodolce 34
- 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 35
- Braised Beef “Stroganoff”

Pappardelle, Exotic Mushrooms, Sweet Onions, Garlic, Sour Cream 36

- RAW BAR

Oysters on the Half Shell*

Shallot Sherry Mignonette 12
- Half Pound Ginger Poached Shrimp

Spicy Yuzu Cocktail Sauce 18
- Bacon Wrapped Scallops

Bacon Onion Jam 16
- RAW BAR TOWER MKT

-ONE OF EACH ITEM-

- Moroccan Lamb Meatball

Spiced Tomato Sauce, Preserved Lemon Tzatziki

Golden Raisins, Toasted Almonds, Flat Bread 24
- Harissa Honey Crispy Chicken

Roasted Garlic Hummus, Cucumber, Roasted Tomatoes

Pickled Red Onions, Flat Bread 22
- Crispy Five Spice Pork Belly

Sticky Rice, Honey Crisp Apple and Ginger Chutney

Sweet Soy Glaze, Spicy Aioli 23
- Yellowfin Tuna Poke*

Sticky Rice, Edamame, Wakame, Cucumber, Scallion

Honey Soy Sauce 26
- Crispy Tempura Shrimp

Sticky Rice, Roasted Sesame Broccoli, Scallions, Nori

Sweet Garlic Chili Sauce 23

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.

74 MAIN SIGNATURE COCKTAILS

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

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

HARVEST SPRITZ \$14 *house made apple cider, soda water, prosecco, canton ginger liqueur*

-ASK ABOUT OUR ROTATING BEERS ON TAP-

DESSERTS

BITTERSWEET MOLTEN CHOCOLATE CAKE *vanilla ice cream, bailey's chocolate sauce* 12

HOUSE MADE CRÈME BRULÉE 10

NEW YORK STYLE CHEESECAKE *strawberry coulis, whipped cream* 11

AFFOGATO *vanilla ice cream drowned in espresso* 10

LOCAL ISLAND ICE CREAM *vanilla bean or flavor the day* 7 *add bailey's chocolate sauce* 2

VILLA DOLCE SORBET *flavor of the day* 7

NIGHT CAPS

“THE WALT” *bailey's, kahlua, mocha java topped with whipped cream* 15

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

CLASSIC IRISH COFFEE *bailey's, jameson, fresh brewed coffee* 12

WARRE'S SPECIAL RESERVE PORTO 8

GRAHAM'S SIX GRAPE 8

TAYLOR FLADGATE 10 YEAR 11

TAYLOR FLADGATE 20 YEAR 18

COURVOISIER VS 10

REMY MARTIN VSOP 12

GLENLIVET 12 YEAR 12

OBAN 14 YEAR 17

MACALLAN 12 YEAR 19

LAGAVULIN 19