



FALL 2021 ~ DINNER ~ AFTER FIVE

★ Small Plates and Shareables ★

Our Signature Clam Chowder, 10.

Roasted Butternut Squash and Apple Bisque
goat cheese crema and spiced pecans, 9.

Potato Cakes

served with sour cream and applesauce, 12.

Our Own Famous 1776 Brand™ Sausage Sampler
three sausage varieties served with Dijon mustard, 12.

Crispy Duck Spring Roll

sautéed shitake mushroom, Napa cabbage, pickled carrots, ponzu drizzle, 15.

Deconstructed Chicken Cordon Bleu

Mornay sauce, crispy polenta, pancetta chips, 12.

★ Salads ★

Caesar Salad

romaine lettuce, Asiago cheese, house-made croutons, and Caesar dressing, 15.

Additions:

*Herb Grilled Chicken, 9. Garlic Marinated Shrimp, 10. *Seared Salmon, 14. *Seared Flat Iron Steak, 14.*

Gris Grain Bowl

quinoa, grape tomatoes, avocado, English cucumber, Tuscan Kale, feta cheese,
roasted red pepper vinaigrette, 14.

Additions:

*Herb Grilled Chicken, 9. Garlic Marinated Shrimp, 10. *Seared Salmon, 14. *Seared Flat Iron Steak, 14.*

Autumn Arugula

roasted golden beets, goat cheese, pickled red onion, toasted pumpkin seeds, cider vinaigrette, 17.

Additions:

*Herb Grilled Chicken, 9. Garlic Marinated Shrimp, 10. *Seared Salmon, 14. *Seared Flat Iron Steak, 14.*



★ Main Dishes ★

Butternut Squash Ravioli

caramelized onion, roasted pear, shaved sprouts, goat cheese, spiced pecans, 23.

Add: Herb Grilled Chicken, +9. Garlic Marinated Shrimp, +10. Seared Salmon, +14.

***Grilled Faroe Island Salmon**

Autumn succotash, roasted carrot puree, sautéed spinach, sherry maple gastrique, 30.

***Baked Cod with Gremolata Crust**

sautéed shrimp, brown butter, lemon, fried capers, jasmine rice and peas, 34.

***Seared Sea Scallops**

butternut squash risotto, pancetta, Granny Smith slaw, spiced walnut crumble, 40.

Crispy Duck Leg Confit

Sweet potato spätzle, braised kale, caramelized apple, cider jus, 28.

Prosciutto-Wrapped Pork Tenderloin

white sweet potato, drunken fig purée, fennel relish, pear crudo, 25.

***Grilled New York Strip (14oz.)**

garlic butter, haricot verts, whipped potatoes, gorgonzola fondue, 45.

Short Ribs of Beef

sautéed spinach, whipped potatoes, port wine demi-glace, 37.

***Wine Bar Bistro Steak**

white truffle-laced pomme frites, haricot verts, red wine jus, 32.

Sides 7. each

Autumn Succotash

White Sweet Potatoes with Vermont Maple Drizzle

Roasted Pear and Shaved Brussels Sprouts

Sautéed Haricot Verts

Executive Chef Shaheed Toppin/Sous Chef Eric Bond

Dietary needs menu available upon request. **Certain meat or seafood items may be cooked to order, per request.*

"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness."