

APPETIZERS

ALLIGATOR EMPANADA

Spicy braised alligator folded in a traditional empanada, served with a tomato picante 13.95

BAKED FRENCH BRIE

Wrapped in puff pastry and finished with a spiced local apple preserve and wild berries 12.95

WILD BOAR SAUSAGE

Homemade, served over sweet onion and white bean cassoulet 11.95

VEGAN SPRING ROLLS

Served with sweet chili dip, wasabi concasse & avocado mousse 10.95

KING OF SIAM PEI MUSSELS

Steamed with shaved lemongrass, coconut milk and Thai curry 13.95

FILET MIGNON ROSEMARY SKEWERS

Served over caramelized Vidalia onions 13.95

BAKED STUFFED CLAMS

Tender Rhode Island Top necks with a garlic Parmesan cheese and fresh herb stuffing 11.95

APPLEWOOD SMOKED LOCAL TROUT

Served with sauce verge, capers and flatbread croustade \$14.50

TAVERN SHRIMP COCKTAIL

Served with our horseradish cocktail sauce 12.95

GOLDEN FRIED CALAMARI

With two sauces: a sriracha aioli and a spiced tomato sauce 14.95

FAMOUS ONION SOUP LAFAYETTE

From a recipe served at the celebration of the evacuation of the British 8.95

LUNCHEON SALADS

POMEGRANATE CRABMEAT SALAD

With quinoa and a fresh squeezed citrus vinaigrette 14.95

CHINOISE SALAD

Home-roasted cashews, shaved Napa cabbage, romaine hearts, crisped wontons, carrot, red pepper and ginger-sesame vinaigrette 9.95

COBB SALAD

Julienne of chicken, bleu crumble, bacon, hardboiled egg and romaine with a raspberry vinaigrette 13.95

TABLESIDE CAESAR SALAD

Prepared expertly at your table 10.95
Add Grilled Chicken 4.95 or Grilled Salmon 6.95

LUNCH ENTREES

76 PUB MELT

Asiago cheese, sweet onion, grilled
Thinly sliced shredded beef on toasted brioche 12.95

THE ROAST BEEF SANDWICH

Prime rib roast with haystack onions,
horseradish sour cream and sauce au jus 12.95

AMISH CHICKEN POT PIE

Roasted Amish raised chicken finished with garden vegetable
and a chicken velouté and a puff pastry crust 13.95

FISH & CHIPS

Lightly battered; with French fries & malted vinegar 13.95

“THANKSGIVING” TURKEY BAGUETTE

An artisan cranberry and pecan baguette, roasted turkey breast,
chestnut stuffing & a dollop of cranberry aioli 12.95

GUINNESS-BRAISED REUBEN SANDWICH

Finished with sauerkraut, Russian dressing & Swiss cheese 12.95

AN INSPIRED BLT

Grilled breast of chicken with applewood smoked bacon,
avocado, lettuce and tomato 12.95

TAVERN MEATLOAF

Traditional favorite with mashed potato and gravy 12.95

SHEPHERD’S PIE

Braised beef and vegetables with a mashed potato royal 12.95

VEGETARIAN HARVEST

Roasted Acorn squash filled with braised quinoa grain
and roasted root vegetable 13.95

DINNER ITEMS FEATURED FOR LUNCH

YANKEE POT ROAST

Served with a home baked popover and sweet yet sour
red cabbage and mashed potato 19.95

THE NEW YORK SIRLOIN

We proudly present our Black Angus Sirloin with
steak house creamed spinach & mashed potato 35.95

SURF & TURF ‘76

Petite Sirloin served with a crabmeat stuffed Lobster Tail,
drawn butter and bordelaise sauce 35.95

VEAL CAPRESE

Tender breaded nature veal cutlet served simply over a lightly dressed
arugula salad with Jersey tomato, fresh mozzarella and basil 25.95

DUCKLING HAMILTON

Slow-roasted crisp Long Island duckling with an
Orange-Grand Marnier sauce 26.95

MAINE DAYBOAT SCALLOPS

Skillet-seared, finished with a port wine reduction 29.95

FAMOUS TAVERN BURGERS

THE CERTIFIED BLACK ANGUS BURGER

Topped with a side of lettuce, tomato and onion and
your choice of tavern fries or a green salad 11.95

’76 HOMEMADE TURKEY BURGER

Fresh ground turkey with a touch of chipotle, cilantro,
and red onion. Served on a toasted whole wheat English muffin
with a side of sriracha remoulade 13.95

*Add cheddar, Swiss, Bleu, American, Bacon,
Mushroom or Caramelized Onion +1.50ea*

THE CRAB ‘BURGER’

Our house Blueclaw crabcake served on a challah roll
with a dill remoulade 14.95

THE ’76 TAVERN BURGER

Repeatedly called “the best burger ever!”

Our certified black angus burger smothered
with caramelized onion, wild mushrooms,
applewood bacon, sauce bordelaise and Swiss cheese
with a side of fries or a green salad.
Warning: Eat it with a knife & fork –
don’t even try picking it up! 14.95