

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 by Chef Mulholland, served over sweet onion and white bean cassoulet 10.95

CARAMELIZED BERKSHIRE PORK BELLY

Honey- sriracha glazed with a black eyed pea ragout 12.95

PRINCE EDWARD ISLAND MUSSELS

Steamed with white wine, garlic, scallions, herbs and plum tomato concassé 11.95

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

HICKORY & APPLE SMOKED LOCAL TROUT

Served with capers, a horseradish crème and flatbread croustade \$13.50

TAVERN SHRIMP COCKTAIL

Served with our horseradish cocktail sauce 11.95

GOLDEN FRIED CALAMARI

Very lightly fried to order, with spiced tomato sauce 11.95

FAMOUS ONION SOUP LAFAYETTE

From a recipe served at the celebration of the evacuation of the British 7.95

LUNCHEON SALADS

CHINOISE SALAD

Home-roasted cashews, shaved Napa cabbage, romaine hearts, crisped wontons, carrot, red pepper and ginger-sesame vinaigrette 8.95

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 or Salmon 4.00

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 11.95

TAVERN MEATLOAF

Traditional favorite with mashed potato and gravy 11.95

SHEPHERD'S PIE

Braise 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 33.95

SURF & TURF '76

Grilled, sliced flatiron Sirloin served with a trio of Gulf shrimp with drawn butter and sauce bordelaise 24.95

VEAL JAEGER SCHNITZEL

Tender veal medallions sautéed with local field mushrooms served with red cabbage and traditional spaetzle 25.95

DUCKLING HAMILTON

Slow-roasted crisp Long Island duckling with an Orange-Grand Marnier sauce 24.95

MAINE DAYBOAT SCALLOPS

Skillet-seared, finished with a port wine reduction 29.95



FAMOUS TAVERN BURGERS



THE BLACK ANGUS BURGER

Topped with a side of lettuce, tomato and onion and your choice of tavern fries or a green salad 10.95

'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 +.75ea

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 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