

Entrees

Appetizers

Famous Onion Soup Lafayette

en crock, au gratin 10

Alligator Hushpuppies

mardi gras Cajun crème 17

Lucky Lime Oysters on the Half Shell

½ dz. Maine cultivated, '76 cucumber mignonette and classic cocktail sauces 18

Wild Boar Bolognese

house made potato gnocchi, West Texas Wild Boar 16
(Available as entree 32)

Golden Artichoke Hearts

cilantro-lime aioli & smoked paprika dipping sauces 14

Thanksgiving Spring Roll

roasted turkey, cornbread stuffing, cranberry aioli 14

Maine Mussels Meuniere

chardonnay, garlic, thyme, tomato, grilled garlic crostini 17

Escargot 'Pot-au-Feu'

Cast iron braised with parsley, garlic, wine and veal demi 17

Top Neck Baked-Stuffed Clams

fresh shucked, parmesan oreganata breadcrumb 16

Classic Shrimp Cocktail

Gulf shrimp, '76 homemade cocktail sauce 17

Grilled Flatbread

Roasted butternut squash and garlic purée, caramelized onions, shaved Brussels sprouts, gruyere, famous chili-bacon jam 16

Housemade Short Rib Ravioli

shiitakes, truffle butter, bordelaise 17
(Available as entree 32)

Octopus & Shrimp Ceviche

fresh lime, grapes, cilantro, jalapeño 18

Salads

'76 Classic Caesar

garlic-rosemary crouton, grilled lemon 12

The '76 Tableside Caesar

Prepared at your table to your order- (subject to availability) 15

Wedge 'BLT' Salad

home smoked slab bacon, Maytag bleu, roasted tomatoes 13

Chinois Salad

shaved Napa cabbage, romaine, home roasted cashews, carrot, Peppers, wontons, ginger-soy dressing 14

'76 House Field Salad

mesclun and herb field greens, dressing of your choice: Balsamic, Blue, 1000 Island, Russian, or evo on the side 12

Grilled Berkshire Pork Chop

Double cut, Hudson Valley apple-brandy glaze 29

Vegan Smoky Eggplant Risotto

Grilled summer vegetables, sauteed vegetable bouillon (Vegan and gluten free) 24

Pan-Roasted Faroe Island Salmon

Black forbidden rice, citrus vin blanc 29

Duckling Hamilton

organic mandarins, gran marnier sauce, sweet potato puree 30

Jumbo Diver Scallops '76

Jumbo sea scallops, seared red onion, house risotto, deglazed with port wine 32

Housemade Butternut Squash Ravioli

crisped sage emulsion, (vegetarian) 29

Famous '76 House Yankee Pot Roast

sweet and sour cabbage, mashed potato, popover 27

Cherry Wood Smoked Louisiana Ribs

cinnamon dry rub, New York baked beans, mac and 3 cheeses Full Rack 31 / Half rack 24

Crab-stuffed Lemon Sole

Maryland blue claw crab, lobster vin blanc, house risotto 31

Classic Chicken Cordon Bleu

Virginia ham, gruyere, golden crust, cognac-creme, 28

"Jägerschnitzel"

Austrian spaetzle, sweet yet sour red cabbage '76, mushroom cognac demi-glace 29

'Holstein' style (fried egg, sauce on the side) 32

Lamb Jarret

American lamb shank, slow cabernet braised, garlic mashed potato 31

Venison Medallions

wild axis red deer, puree of sweet potato, lingonberry-madeira compote 34

The '76 Tavern Burger

Proprietary blend of Angus filet mignon, short rib & sirloin, with caramelized onion, bacon, gruyere, bordelaise, and fried egg (optional), french fried potatoes 20

Prime Aged New York Sirloin

flame grilled, steakhouse creamed spinach, maître d' butter 49

Amish Chicken

½ Lancaster roast chicken, Thanksgiving stuffing, American pan gravy, mashed potato 25

Tavern Crabcakes

A trio of Blue Crab Cakes, sauce beurre blanc 31
(available as appetizer, one cake 12)

7 Fish Linguine di Mare

Shrimp, mussels, clams, calamari, salmon, sole, & cod simmered with white wine, garlic, herbs and tomato brunoise 30