

LUNCHEON



Appetizers:

Onion Soup Lafayette en crock, au gratin	10
Oysters on the Half Shell mignonette, cocktail sauce, lemon	<i>market price</i>
Mussels Meuniere chardonnay, garlic, thyme, tomato, parsley, grilled garlic bread	16
Tavern Duck Wings honey, orange, chili, scallion, sesame seeds	14
Thanksgiving Spring Roll roasted turkey, cornbread stuffing, Cranberry aioli	14
"Chowda" Stuffed Clams chopped clams, celery, bacon, oyster cracker crumb	15
Classic Shrimp Cocktail Gulf shrimp, '76 homemade cocktail sauce	16
Grilled Flatbread roasted butternut squash and garlic purée, caramelized onions, shaved Brussels sprouts, gruyere, chili-bacon jam	16
Three-Hour Polenta wild mushroom fricasee, truffle, chives	16
Housemade Short Rib Ravioli shiitake mushrooms, truffled emulsion, bordelaise	17
Octopus & Shrimp Ceviche fresh lime, grapes, cilantro, jalapeño	18

Lunch Entrees:

76 Classic Caesar garlic-rosemary crouton, grilled lemon	12
"BLT" Wedge Salad slab bacon, Maytag bleu, roasted tomatoes	13
Chinois Salad Napa cabbage, romaine, cashews, wontons, ginger-soy dressing	14
<i>add to any salad:</i> grilled chicken 4, shrimp 6, salmon 6	
Chicken Pot Pie puff pastry, baked to order	17
Buttermilk Crispy Chicken Sandwich chipotle aioli	17
Crabcake 'Burger' house made tartar, grilled lemon	18
Tavern Fish and Chips Tavernkeeper beer batter, fries, tartar sauce	17
Honey-Maple Glazed Virginia Ham, slow baked, mashed sweet potato	17
Traditional American Meatloaf mashed potato	16

Winter Menu Entrees:

Jumbo Diver Scallops toasted quinoa, Thai coconut-lemongrass coulis	32
Berkshire Pork Chop sweet potatoes, crispy pancetta, apple-shallot gastrique	29
Duckling Hamilton wild rice, winter squash, bacon, port wine-cherry reduction	30
Prime NY Strip 18 oz. hand cut, creamed spinach, potato gratin, '76 steak sauce	45
76 Tavern Burger caramelized onion, mushroom, bacon, gruyere, bordelaise, fried egg (<i>optional</i>), buttermilk onion rings	20
Housemade Butternut Squash Ravioli spiced pumpkin seeds, pecorino, crispy sage	29
Famous Yankee Pot Roast sweet and sour cabbage, mashed potato, popover	25
Pan-Roasted Wild Caught Salmon organic quinoa, whole grain Dijon beurre blanc	27
Housemade Yukon Gold Gnocchi traditional Tuscan Bolognese, shaved parmesan	25
Classic Chicken Cordon Bleu Virginia ham, gruyere, golden panko crust	28
Pork "Jaeger" Schnitzel panko-cruste center-cut loin, spaetzle, braised red cabbage, wild mushroom demi-glace	27
Lamb Jarret slow-roasted shank, polenta, root vegetables, gremolata	31
Venison Medallions wild axis deer, sweet potato puree, lingonberry compote	34
Amish Chicken ½ Lancaster roast chicken, Thanksgiving stuffing, pan gravy	25