

## SMALL PLATES

<b>FRIED CALAMARI WITH PICO DE GALLO</b>	14
<i>and a green tomatillo cocktail sauce</i>	
<b>GRILLED PORTOBELLO MUSHROOM</b>	9
<i>with romano cheese, whole roasted garlic and smoked tomato sauce</i>	
<b>COCONUT SHRIMP</b>	13
<i>with buckwheat noodles and a spicy peanut dipping sauce</i>	
<b>INDIAN WILD GAME STICKS</b>	11
<i>marinated with molasses and served with sun-dried fruit relish</i>	
<b>HOUSEMADE SMOKED FISH TASTING</b>	14
<i>smoked trout, smoked salmon and smoked tilapia with toast points</i>	
<b>MARYLAND CRAB CAKES</b>	13
<i>with remoulade sauce and deep fried leeks</i>	
<b>AHI TUNA TARTARE</b>	18
<i>onion, tomato, capers, ginger, Wasabi and toast points</i>	
<b>FILET TIP KABOB WITH SEASONAL VEGETABLES</b>	16
<i>Chipotle Pepper Aioli, Whole Grain Mustard Mash Potato</i>	

## FLAT BREAD PIZZAS

GLUTEN-FREE FLAT BREAD ADD 2.00

<b>GRILLED CHICKEN PIZZA</b>	13
<i>grilled chicken breast with cilantro pesto, tomatoes and provolone cheese</i>	
<b>VEGETARIAN PIZZA</b>	13
<i>spinach, roasted tomato, Portobello mushroom and zucchini with a light coating of romano cheese</i>	
<b>LOBSTER PIZZA</b>	16
<i>red and yellow bell pepper, caramelized onions, goat and mozzarella cheese</i>	

## HOMEMADE SOUPS AND SALADS

<b>BLACK BEAN SOUP</b>	6
<i>with a drizzle of sour cream</i>	
<b>1776 FAMOUS FOREST MUSHROOM SOUP</b>	6
<b>FLYTE OF SOUPS</b>	8
<i>tasting of mushroom soup, black bean soup and soup of the day</i>	
<b>WILD GAME CHILI</b>	14
<i>In a sour dough bread bowl with organic cheddar cheese and onions</i>	
<b>CAESAR SALAD</b>	small 7 large 10
<i>with herbed croutons and freshly grated parmesan cheese</i>	
<b>WARM GOAT CHEESE SALAD</b>	small 8 large 12
<i>herbed goat cheese, mixed field greens with caramelized apples and walnut vinaigrette</i>	
<b>LOBSTER SALAD</b>	16
<i>artichoke hearts, hearts of palm, walnuts, and fresh fruit served with a wasabi vinaigrette</i>	
<b>CUP OF MUSHROOM OR BLACK BEAN SOUP &amp; ½ SANDWICH OF DAY</b>	12
<i>select our soup of day add 2.00</i>	
<b>HOUSE SALAD</b> <i>with choice of dressing</i>	4
<i>Grilled Chicken on any salad add 4.00 smoked salmon on any salad add 6.00</i>	

1776 uses only brown rice, no white rice. We buy whole hogs from AM Farm and cure our own bacon, pate and pork sausage, all nitrate free. 1776 supports locals and their farms R Family Farm, Nichols, Edmonds Acres, Woodstock Farm, Rushing Waters, Dietzler, Brook, Maple Leaf, Carr Valley, Eickman's and Conscious Cup. Visit [1776restaurant](http://1776restaurant) for more information.

## SANDWICHES MADE ON 1776 BAKED BREAD

ANY SANDWICH WITH GLUTEN-FREE BREAD ADD \$1.50

<b>FILET TIP SANDWICH or CHICKEN SANDWICH</b>	<b>12</b>
<i>grilled onions &amp; homemade aioli with fries or vegetables</i>	
<b>VEGETARIAN BURGER</b>	<b>11</b>
<i>with spinach, walnuts, tofu, onions and chili garlic</i>	
<b>1776 BURGER</b>	<b>11</b>
<i>½ pound prime ground beef with fries or vegetables</i>	
<b>BISON BURGER</b>	<b>16</b>
<i>8 oz. 100% grass-fed with fries or vegetables</i>	
<b>LOBSTER CLUB SANDWICH</b>	<b>17</b>
<i>lobster, house cured bacon, nitrate free, lettuce, tomato and aioli</i>	
<b>WILD CAUGHT SALMON SANDWICH</b>	<b>16</b>
<i>with Chipotle pepper aioli, spinach and grilled onions</i>	

## ENTREES

<b>SHRIMP FETTUCINE</b>	<b>16</b>
<i>sautéed tiger shrimp with tomatoes and lobster sauce</i>	
<b>PLANKED WILD CAUGHT SALMON</b>	<b>17</b>
<i>with spinach risotto and vegetables</i>	
<b>RUSHING WATERS RAINBOW TROUT</b>	<b>15</b>
<i>with 1776 Grown Herbs, Compound Butter and organic brown rice</i>	
<b>GRILLED PRIME BUTT STEAK</b>	<b>16</b>
<i>With 1776 steak sauce, shoestring fries and vegetables</i>	
<b>FILET TIP KABOB WITH SEASONAL VEGETABLES</b>	<b>15</b>
<i>Chipotle Pepper Aioli, Whole Grain Mustard Mashed Potato</i>	
<b>CENTER CUT IOWA PORK CHOP</b>	<b>15</b>
<i>seared with applesauce, caramelized onions and vegetables</i>	
<b>VEGETARIAN FEAST</b>	<b>14</b>
<i>grilled seasonal vegetables, deep-fried spinach served with quinoa</i>	
<b>VEGETARIAN WELLINGTON available Gluten Free</b>	<b>16</b>
<i>with seasonal vegetables in puff pastry</i>	
<b>DEEP FRIED CHICKEN BREAST WASABI BREADING</b>	<b>15</b>
<i>with serrano pepper tartar sauce and vinegar coleslaw "spicy chicken"</i>	
<b>CHICKEN POT PIE</b>	<b>15</b>
<i>home made sourdough bread bowl with carrots, potatoes and peas</i>	
<b>MEATLOAF</b>	<b>14</b>
<i>with local grass-fed prime ground beef and mushroom gravy</i>	
<b>JAMBALAYA</b>	<b>18</b>
<i>shrimp, chicken and andouille sausage simmered in a Cajun tomato sauce</i>	
<i>Vegetarian jambalaya available</i>	