

The Newes from America

STARTERS

CLAM CHOWDER 15

Lemon & Dill

FRENCH ONION SOUP 16

Sourdough Crouton, Gruyere

BURRATA 18

Roasted Grapes, Arugula, Cherry Compote, Crostini

CRISPY BRUSSELS SPROUTS 16

Chorizo, Maple & Apple Cider Gastrique

POINT JUDITH CALAMARI 22

Rice Flour, Cherry Peppers, Mariniara

TAVERN WINGS 20

House Buffalo, Guinness BBQ, Spicy Dry Rub

Blue Cheese or Ranch dipping sauce

BAG O'RINGS OR FRIES 15

Chipotle Aioli or Ketchup dipping sauce

SALADS

HOUSE 16

Mixed Greens, Cucumber, Tomato, Onion,
Pepperoncini, Cheddar, Red Wine Vinaigrette

CAESAR 18

Romaine, Gluten Free Breadcrumbs

ROASTED SUMMER BEETS 22

Arugula, Whipped Goat Cheese, Toasted Walnuts,
Grapes, Black Garlic Balsamic Vinaigrette

ADD TO ANY SALAD:

Grilled Chicken +14

Grilled Shrimp +15

Grilled Steak* +20

SINCE 1742 OUR PUB HAS
BEEN A GATHERING PLACE
FOR THE HUNGRY AND THE
CURIOUS

A 3% administrative fee supports higher wages for our kitchen team. It's not a tip or a service charge. Let us know if you'd like to opt out and we'll remove it from your check.

SANDWICHES

SERVED WITH FRIES

SUB ONION RINGS OR BRUSSELS SPROUTS +3

1742 BURGER* 27

Signature Blend, Bacon, Irish Cheddar, Caramelized Onion,
Roasted Garlic Aioli, Lettuce, Tomato, Pickles

NASHVILLE HOT CHICKEN 25

Spice Marinated Fried Chicken, Hot Honey, Roasted Garlic
Aioli, Pickles, Side of Slaw

CRISPY FISH 25

Fried Cod, Lettuce, Red Onion, House Tartar,
Side of Slaw

REUBEN 23

Thin Sliced Corned Beef, Kraut, Gruyere,

House 1,000 Island, Toasted Rye

MEDITERRANEAN VEGGIE WRAP 22

Fire Roasted Vegetables, Kalamata Tapenade, Feta,
Tomato, Greek Dressing

ENTREES

BEER BATTERED FISH & CHIPS 28

Battered Haddock, Fries, House Tartar, Side of Slaw

SHRIMP & GRITS 29

Creamy Anson Mills Grits, Grilled Shrimp, Andouille Sauce

BANGERS & MASH 25

Irish Bangers, Garlic Mashed Potatoes, Peas, Gravy

BBQ PORK RIBS 28

Spiced Rubbed, Applewood Smoked, Fries, Side of Slaw

STEAK FRITES* 45

10oz Boneless Rib Eye, Chimichurri, Fries, Side Salad

SEARED COD 38

Roasted Vegetables, Blistered Tomatoes, Chimichurri

SUMMER GARDEN RISOTTO 28

Zucchini, Squash, Tomato, Asparagus, Peas, Parmesan

CHEF'S PASTA MKT

Rotating Pasta Creation, Inquire With Your Server

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Inform your server of any allergies and gluten-free options

The Newes from America

DRAFT + CAN BEER * 16 OZ / 24 OZ

Guinness Stout, IRE 4.2%	9
Von Trapp Pilsner, VT 5.4%	10/14
Allagash White, ME 5.2%	10/14
Offshore Amber Ale, MA 5.3%	9/12
Offshore Lazy Frog IPA, MA 7%	9/12
Shark Tracker Lager, MA 4.8%	9/12
Maine Beer Co. "Lunch" IPA, ME 7%	11/15
Downeast Cider, MA 5.1%	9/12
Guinness N/A, IRE 0.0%	9
Ahtletic Golden Ale, CT 0.0%	9

COCKTAILS

FARAWAY MERMAID 18
Tequila or Mezcal, Dry Curacao, Lime, Jalapeno Agave, Tajin

NEWES GIMLET 18
Gin, Lime, Apricot, Cinnamon

TAILSPIN 18
Bourbon, Apertivo, Amaro Blend, Lemon

PHIL COLLINS 18
Pimms No. 1, Vodka, Ginger Ale, Lemon, Grenadine

PALOMITA 18
Blanco Tequila, Pamplemousse, Lime

ESPRESSO MARTINI 18
Vanilla Vodka, Averna Amaro, Café Borghetti

N/A COCKTAILS

CITRUS CLENSE 16
Seedlip Grove 42, Orange, Grapefruit Soda

MARTHA'S EDEN 16
Seedlip Notas De Agave, Pineapple, Lime, Soda 16

BUBBLES + ROSE	*Glass / Bottle
Cap Classique Brut, Boschendal - Western Cape	17/75
Brut Rosé, Boschendal - Western Cape	18/80
Rosé, Hecht & Bannier - Provence	17/75

WHITE WINE	
Pinot Grigio, Venica & Venica - Collio	17/75
Sauvignon Blanc, Hall - Napa Valley	18/80
Chardonnay, Morgan - Santa Lucia Highlands	17/75
Albarino, Bodegas La Val - Rixas Baixas	17/75

RED WINE	
Pinot Noir, Holloran - Willmette Valle	18/80
Grenache-Syrah, Domaine de Piagugier - Sablet	18/80
Cabernet Sauvignon, Routestock - Napa Valle	19/85

If I Had a Nickel...



At the Newes you get a wooden nickel for each short draught and two nickels for every tall draught purchased. Collect 500 and your name goes on our Declaration of Distinction and USE of our custom tankards. This Custom Tankard is displayed in the bar, ready for you to drink from whenever you come it!

Collect another 500 and your name goes on our Declaration of Superiority, as well as on a brass plaque on one of our bar stools. This is your bar stool, wherever you come in, for a full year. Maintain proprietorship by collecting 500 nickels by year's end.

If all bar stools have names on them, your name goes on a waiting list. When a patron fails to turn in 500 nickels before his/her anniversary, the person at the top of the list gets the stool.

SINCE 1742, OUR PUB HAS BEEN A GATHERING PLACE FOR THE HUNGRY AND CURIOUS