The Newes from America

STARTERS

CLAM CHOWDER 15
Lemon & Dill

FRENCH ONION SOUP 16
Brioche Crouton, Gruyere

SOUP DU JOUR 15
Chef's Preparation of Seasonal Ingredients

CRISPY BRUSSELS SPROUTS 16
Pork Belly, Blood Orange & Maple Gastrique

FIG TOAST 17
Acorn Squash Whipped Ricotta, Grilled Sourdough, Pistachio, Honey, Lemon Oil

MANCHEGO CHEESE SKILLET 16
Garlic & Sage, Grilled Focaccia

NEWES WINGS 20
House Buffalo, BBQ, Hot Honey, Teriyaki, Garlic Parmesan
Blue Cheese or Ranch Dipping Sauce

JALAPENO CHEDDAR CORNBREAD 12
Hot Honey, Maldon Sea Salt

BAG O'RINGS OR FRIES 15
Chiplote Aioli or Ketchup Dipping Sauce

SALADS

CAESAR SALAD 18
House Caesar Dressing, Parmesan Reggiano,
Gluten Free Croutons

BEET & BURRATA SALAD 19
Roasted Beets, Beet Greens, Lime Pickled Red Onions, Roasted Marcona Almonds, Rose Vinigrette

MORNING GLORY GREENS 18
Local Blue Cheese, Poached Pear, Ancho Chili Spiced Pecans, Black Garlic Balsamic Vinaigrette

ADD TO ANY SALAD:
Grilled Chicken +14
Grilled Shrimp +15
Grilled Steak* +25

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* 25
Signature Blend, Cheddar, Caramelized Onions, Roasted Garlic Aioli, Lettuce, Tomato, Pickles, Avocado
Add egg +3
Add bacon +5

FRIED CHICKEN SANDO 25
Hot Honey, Pimento Cheese, House Pickles, Lettuce, Tomato, Onions

CRISPY FISH 25
Beer Battered Cod, House Tartar, House Pickles, Lettuce, Tomato, Onion
Grilled Option Available

REUBEN 23
Sliced Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island, Whole Grain Mustard, House Pickles

ENTREES

CHICKEN POT PIE 26
Smoked Chicken Breast, English Peas, Potatoes, Flakey Puff Pastry

SHEPARD'S PIE 28
Beef & Lamb Blend Cooked in a Red Wine Sauce, English Peas, Carrots, Whipped Potatoes

FISHERMAN'S STEW 45
Seared Cod, Shrimp, Seared Scallops, Mussels in a Saffron Broth

HERB CRUSTED PORK TENDERLOIN 34
Roasted Acorn Squash, Cannellini Beans with Pork Belly, Brie Cheese

BEER BATTERED FISH & CHIPS 28
Battered Haddock, Fries, House Tartar, Side of Slaw

NEW YORK STRIP 55
Grilled 10oz Wagyu Strip, Mushroom Bordelaise, Dauphinois Potatoes

DAY BOAT SCALLOPS 42
Seared Scallops, Morning Glory Farm Vegetable Risotto

PAPPARDELLE BOLOGNESE 32
Slow Cooked Beef & Pork Sauce with San Marzano Tomatoes, Basil, Pecorino Romano, Calabrian Chili Oil

*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

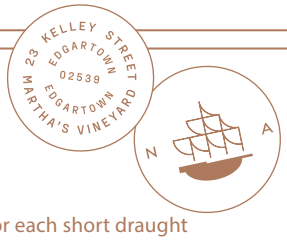
The Newes from America

DRAFT + CAN BEER

*16OZ / 24OZ

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
Sam Adams Seasonal, MA 5.3%	11/15
Maine Beer Co."Lunch" IPA, ME 7%	11/15
Downeast Cider, MA 5.1%	9/12
Guinness N/A, IRE 0.0%Athletic	9
Golden Ale, CT 0.0%	9

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 desplayed 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, whever 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.

OLD FASHIONEDS

CLASSIC OLD FASHIONED 18
Four Roses Bourbon, Demerera, Bitters

OLD OLD FASHIONED 23
Remy VSOP Cognac, Demerera, Bitters

CAPTAIN TILTON'S OLD FASHIONED 28
Jefferson's Ocean Bourbon, Bodega Yuste Aurora Manzanilla Sherry, Demerera, Bitters

COCKTAILS

NEW ENGLAND RUM PUNCH 20
Planterey 5 Year Rum, Hotaling Apple Brandy, Cold Black Tea, Lemon Juice, Island Bee Local Raw Honey, Bitters

STONE FENCE 20
Hotaling Apple Brandy, Downeast Cider, Bitters

FARAWAY MERMAID
Blanco Tequila, Dry Curacao, Lime, Jalapeno Agave, Tajin

NEW ENGLAND SOUR 18
Rittenhouse Rye, Hotaling Apple Brandy, Lemon Juice, Cramberry Maple Demerera, Routestock Cabernet

VINEYARD ORCHARD 23
Tanquerey No 10, St Germain, Lemon Juice, Apple Pear Ginger Simple, Bitters, Borschendal Brut

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
Rosé, Chateau Marguerite Fantastique - Provence	26/120

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
Sancerre, Henri Bourgeois - Loire	25/115

RED WINE

Pinot Noir, Holloran - Willmette Valley	18/80
Sablet, Domaine de Piagugier -	18/80
Cabernet Sauvignon, Routestock - Napa Valley	19/85

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