



Small Plates

DUCK & GOAT CHEESE CROSTINI	\$16.00	CRAB CAKE	\$20.00
<i>Herb Chevre Goat Cheese, Duck Breast on Garlic Toast Points with Caramelized Onion Jam</i>		<i>Handformed Crab Cake - Blue Crab, Bell Peppers, Onions, and Lemon Caper Remoulade</i>	
FRIED CLAMS	\$18.00	FRIED CHEESE CURDS	\$12.00
<i>Crusted Fried Clams, Creole Sauce, Cherry Peppers and Lemon</i>		<i>Garlic Herb Fried Cheddar Cheese Curds, Berry Compote</i>	
BAKED GOAT CHEESE, HONEY APPLE & WALNUT	\$14.00	SHORT RIB POUTINE	\$16.00
<i>Baked Goat Cheese, Honey Apple & Walnut - served with Crostini and Balsamic Drizzle</i>		<i>Fries, Braised Short Rib, Garlic Fried Cheese Curds, Pan Gravy</i>	
SHRIMP COCKTAIL	\$15.00	BEEF AND BEAN CHILI	\$18.00
<i>Poached Shrimp, Horseradish Cocktail Sauce, Cucumber, Grape Tomato and Lemon</i>		<i>Ground Beef and Black Bean Chili with Cheddar Cheese and Sour Cream</i>	

Comfort Favorites

FISH AND CHIPS	\$22.00	CHICKEN & BISCUITS	\$22.00
<i>Beer Battered Haddock, Hand Cut Fries, Coleslaw, Tartar Sauce</i>		<i>Braised Chicken Breast, Peas, Pearl Onions, Carrots, Mashed Potatoes, Pan Gravy Over Home Style Biscuits</i>	
HOMESTYLE TURKEY DINNER	\$18.00	STEAK FRITES	\$28.00
<i>Oven Roasted Turkey Breast, Cornbread Stuffing, Mashed Potato and Pan Gravy</i>		<i>Grilled Steak Sliced and Topped with Herb Butter, Housemade Truffle Fries & Truffle Aioli</i>	
1786 MAC AND CHEESE	\$18.00		
<i>Cheddar Drenched Cavatappi Pasta, Topped with Grilled Chicken, Spinach, and Ranch Dressing</i>			

Salads

HOUSE SALAD - GF,V	\$8.00	STEAK AND BLUE CHEESE SALAD	\$18.00
<i>Spring Mix, Grape Tomato, Cucumber, Carrots. Choice of housemade Blue Cheese, Ranch, Maple Balsamic Vinaigrette</i>		<i>Spring Mix Greens, Blackened Cajun Steak, Blue Cheese Dressing, Pickled Onions, Grape Tomatoes, Cucumbers, and Blue Cheese Crumbles</i>	
CAESAR SALAD	\$14.00	BEET & GOAT CHEESE SALAD	\$14.00
<i>Chopped Romaine Lettuce, Caesar Dressing, Crostini Croutons, Roasted Red Pepper, Grape Tomato, Anchovies and Parmesan Cheese</i>		<i>Spring Mix Greens, Roasted Red Peppers, Goat Cheese, Diced Apple, Onion, Grape Tomato, Walnuts. Maple Balsamic Vinaigrette</i>	

Add Grilled Chicken Breast 6, Steak 10, Shrimp 10, Salmon 10

"The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Hand Helds

SCHROON BURGER

\$18.00

8 oz Steak Burger Beef Patty, Swiss Cheese, Greens, Tomato, Onion, Housemade Potato Chips

BOND BURGER

\$18.00

8 oz Steak Burger Beef Patty, Bacon, Tomato Jam, Cheddar Cheese, Crispy Onions, Housemade Potato Chips

BRAISED SHORT RIB SANDWICH

\$18.00

Braised Short Rib, Cheddar Cheese, Bacon and Onion w/Truffle Aioli

GARDEN BURGER - V

\$17.00

Housemade Black Bean Patty, Baby Greens, Tomato, Crispy Onion, and Chili Ketchup, Housemade Potato Chips

FRIED CLAM PO'BOY SANDWICH W/CREOLE MAYO

\$20.00

Crispy Fried Clams, Creole Spicy Mayo, Hoagie Roll, Lettuce, Tomato

CRAB CAKE SANDWICH

\$22.00

Handformed Blue Crab Cake, Lemon Caper Remoulade, Greens, and Tomato on a Kaiser Roll, Housemade Potato Chips

Entrées

GRILLED 12OZ NY STRIP - GF

\$42.00

Grilled 12oz Filet, Cafe De Paris Butter, Mashed Potato, Chef's Vegetables

BRAISED SHORT RIB

\$38.00

Short Rib, Mashed Potato, Pan Jus, Crispy Onions, Chef's Vegetables

CRAB CAKE DINNER

\$38.00

Pan Seared Jumbo Lump Crab Cake, with Lemon Remoulade, Risotto, Chef's Vegetables

HONEY PECAN CRUSTED SALMON - GF

\$34.00

Pan Seared Salmon, Pecan and Honey. Served with Risotto and Chef's Vegetables

CRISPY DUCK BREAST

\$38.00

Pan Seared Duck Breast with a Dried Cherry Demi Glaze, Whipped Potatoes and Veg du Jour

THE BOND SCAMPI

\$35.00

Shrimp, Spinach, Grape Tomato, Garlic, Lemon, Goat Cheese, Sherry, Cream, and Pasta

SEARED VENISON CUTLET

\$36.00

Pan Seared Denver Leg Venison Cutlet, Port Wine Dried Cranberry Chutney, Served with Mashed Potato and Chef's Vegetables

CHICKEN OR VEAL MARSALA

\$28/\$32.00

Pan Seared Breast of Chicken OR Veal w/Mushroom, Marsala Sauce on top of Cavatappi Pasta

PUMPKIN AND APPLE RISOTTO

\$28.00

Diced Pumpkin, Caramelized Apples, Risotto, Spinach, and Julienne Vegetables

Sides

FRIES/TRUFFLE/SWEET POTATO

\$6 / \$8 / \$8.00

MASHED POTATO

\$6.00

VEGETABLE DU JOUR

\$5.00

MAC & CHEESE

\$6.00

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