

# BEER



## Draft

### 16oz | 22oz | Pitchers

Miller Lite 5 | 7 | 17  
Yuengling 5 | 7 | 17  
Firestone Walker  
Easy Jack IPA 6 | 8 | 21  
Brew Republic Freestyle IPA 6 | 8 | 21  
Heavy Seas Loose Cannon  
Hop3 IPA 6 | 8 | 21  
Craft Seasonal Rotator 6 | 8 | 21

## Bottles and Cans:

### Domestic 5.50

Bud Light  
Miller Lite  
Coors Light  
Yuengling

### Import

Corona Premier 5.50  
Stella Artois 6.00  
Heineken 5.50  
A Selection of White Claw  
Seltzer Works Hard Seltzers 6.00

### Union Wine Company

Underwood Wines (375 ml):  
Rosé, Pinot Gris, Pinot Noir, Sparkling Rosé 15.00 ea

### Local Craft 6.50

Dogfish Head 60 Minute IPA  
Dogfish Head SeaQuench Ale  
Dogfish Head Flesh & Blood IPA  
Dogfish Head Namaste White  
Dogfish Head Indian Brown IPA  
Heavy Seas Loose Cannon Hop3 IPA  
Lost Rhino Face Plant IPA  
Old Ox Hopy Place  
Stone Brewing Ripper Pale Ale  
Three Notch'd Minute Man IPA

### Other Craft 6.50

Bell's Brewery Two Hearted Ale  
Brooklyn Brown Ale  
Founders All Day Session IPA  
New Belgium Fat Tire Amber  
New Belgium Voodoo Ranger IPA  
Rogue Dead Guy Ale

## 1757 MIXOLOGY

### 1757 BLOODY MARY 9.00

tito's handmade vodka, tabasco bloody mary mix, a1 and worcestershire, with a splash of spicy garlic green bean juice. garnished with olives and a spicy garlic marinated green bean.

### CUCUMBER MARTINI 10.00

hendrick's gin, fresh lime juice and simple syrup.

### TITO'S SANDBAGGER MULE 9.00

tito's handmade vodka, fresh lime juice and gosling's ginger beer.

### MONARCH MULE 9.00

chambord liqueur, jack daniel's old no. 7 and gosling's ginger beer with a splash of fresh lime juice.

### HOLE IN ONE MARGARITA 10.00

avion tequila, agave, fresh lime juice and a splash of cointreau.

### COSMOPOLITAN 9.00

absolut vodka, grand marnier, fresh lime juice with a cranberry splash.

### STRAWBERRY MOJITO 10.00

flor de caña gold 5 year rum, muddled fresh strawberries, a dash of sugar, topped with soda water.

### MONKEY MOJITO 9.00

monkey shoulder whisky, fresh lime juice, simple syrup, topped with soda water.

### CITROS SANGRIA 8.00

white wines, brandy, triple sec, fresh lemon & limes.

### HONEY BERRY SANGRIA 8.00

jack daniel's tennessee honey, fresh raspberries, strawberries, cranberry juice, mix of red wine varietals.

### WILD BERRY SANGRIA 8.00

red wines, brandy, triple sec, fresh raspberries, strawberries, blackberries and oranges.

### STONE FRUIT SANGRIA 8.00

white wines, brandy, triple sec, peaches, plums, nectarines.

### WOODFORD RESERVE BOURBON PUNCH 11.00

woodford reserve bourbon, lemonade, pomegranate juice with a lemon twist.

### ORGANIC MARGARITA 11.00

tres agaves blanco tequila, tres agaves organic margarita mix with a lime twist.

### STRAWBERRY MARGARITA 10.00

tres agaves reposado tequila, tres agaves strawberry margarita mix.

### MANHATTAN WITH A TWIST 9.00

tres agaves añejo tequila, sweet vermouth, dash of bitters, with maraschino cherries.

### AMADOR WHISKEY SOUR 9.00

amador whiskey, freshly squeezed lemon juice, tres agaves agave nectar.



# WINE

BTG

BTB

## Sparkling Wines

Avisi, <b>Prosecco</b> , Veneto, Italy		34.00
Avisi, <b>Prosecco</b> , Veneto, Italy, 187ML	8.00	

## Rosé Wines

SeaGlass, <b>Rosé</b> , Monterey, California	8.00	30.00
Charles & Charles, <b>Rosé</b> , Columbia Valley, Washington	9.00	34.00

## White Wines

Listed from mild to full-bodied

Trinity Oaks, <b>Pinot Grigio</b> , California	6.00	22.00
Echo Bay, <b>Sauvignon Blanc</b> , Marlborough, New Zealand	10.00	38.00
SeaGlass, <b>Chardonnay</b> , Unoaked, Santa Barbara County, California	8.00	30.00
Three Thieves, <b>Chardonnay</b> , California	7.00	26.00
Cloudfall, <b>Chardonnay</b> , Monterey County, California	10.00	38.00
Trinchero Napa Valley, <b>Sauvignon Blanc</b> , "Mary's Vineyard", Calistoga, Napa Valley, California		52.00
Folie à Deux, <b>Chardonnay</b> , Russian River Valley, California		39.00

## Red Wines

Listed from mild to full-bodied

Ménage à Trois, <b>Red Blend</b> , "Silk", California	10.00	38.00
Cloudfall, <b>Pinot Noir</b> , Monterey County, California	10.00	38.00
Trinity Oaks, <b>Merlot</b> , California	5.50	20.00
Doña Paula, <b>Malbec</b> , "Paula", Luján de Cuyo, Mendoza, Argentina	6.50	24.00
Charles & Charles, <b>Cabernet Sauvignon/Syrah</b> , "Post No. 35", Columbia Valley, Washington	9.00	34.00
Barbed Wire, <b>Cabernet Sauvignon</b> , North Coast, California	9.00	34.00
Joel Gott, <b>Cabernet Sauvignon</b> , "815", California		39.00
Napa Cellars, <b>Cabernet Sauvignon</b> , Napa Valley, California		59.00



# SHAREABLES

## WAGYU BEEF SLIDERS\* 13.95

Three wagyu beef patties served medium with caramelized onions, avocado aioli and melted provolone cheese on a Hawaiian roll  
*Enjoy with Stone Brewing Ripper Pale*

## TEX-MEX NACHOS 10.95

Corn tortillas with melted fontina cheese sauce, sour cream, avocado relish, pico de gallo, cilantro cream & orange honey barbecue sauce

## FLASH-FRIED CALAMARI 12.50

Lemon pepper seasoned with orange horseradish marmalade & cocktail sauce

## CHEESE & JALEPEÑO QUESADILLA 10.25

A jumbo garlic-herb tortilla stuffed with melted jack, cheddar cheese & spicy jalapeños with pico de gallo & cilantro sour cream  
*add smoked pulled pork 4.00*  
*add smoked beef brisket 5.00*  
*add grilled chicken 6.00*

## SHANGHAI SHRIMP 17.57

Seven jumbo shrimp lightly breaded and flash-fried, tossed in a zesty Asian-style sauce, served on seaweed salad with hot mustard dipping sauce



## DUCK POUTINE 11.25

Crispy French fries covered in duck gravy with Wisconsin cheese curds, finished with duck confit and fresh herbs  
*Enjoy with Rogue Dead Guy Ale*

## PORK BELLY SLIDERS 13.95

A plate of three sliders with braised pork belly seared until crisp, topped with pickled cabbage, arugula and Asian hot mustard  
*Enjoy with Three Notch'd Minute Man IPA*

## WINGS - YOUR STYLE 5 WINGS 7.00 10 WINGS 12.75

Freshly fried naked wings tossed in your choice of sauce, served with celery and blue cheese or herb buttermilk dressing  
*Enjoy with New Belgium Voodoo Ranger IPA*

*Sauce choices: Classic Buffalo, Cajun barbecue, or orange Thai chili*

## LAUNCHBOX FRIES 8.95

A golf basket of French fries tossed in parmesan cheese & fresh herbs, served with a foursome of homemade sauces: truffle aioli, chipotle ketchup, Asian hot mustard and avocado aioli



## SOUPS

**SOUP OF THE DAY**  
Cup 4 | Bowl 6  
Chef's seasonal selection

**ROUTE 66 CHILI**  
Cup 4 | Bowl 7  
Served with red onion, sour cream  
and grated cheese

## FLATBREADS

**RUSTIC ITALIAN 9.25**

House-made pizza sauce, sliced roma tomatoes and mozzarella cheese dusted with red chili flakes and fresh basil

**PROSCIUTTO 9.75**

Shaved prosciutto, roasted wild mushrooms, mascarpone, baby arugula and balsamic reduction

**SAUSAGE AND PESTO 9.50**

Basil pesto, hot sausage and mozzarella cheese, topped with shaved red onion and kalamata olives

**SHRIMP AND ZUCCHINI 10.25**

Grilled shrimp and zucchini, mascarpone and mozzarella cheese, dusted with fresh herbs

**WILD MUSHROOM AND ARUGULA 9.50**

Roasted wild mushrooms, tomato sauce, cherry tomatoes, parmesan and mozzarella cheese, finished with baby arugula



## SALADS



Classic salads can be made entrées by adding  
grilled chicken 6.00 or grilled salmon 7.00

### **CLASSIC CAESAR SALAD 7.95**

Hearts of romaine lettuce, garlic croutons & shaved parmesan cheese,  
tossed in house-made Caesar dressing

### **TOSSED SALAD 6.95**

Mixed greens, cherry tomatoes, cucumber, red onion  
& carrot with balsamic vinaigrette

### **ROASTED VEGETABLE SALAD 7.95**

A bed of mixed greens topped with roasted beets, Brussels sprouts,  
goat cheese and candied bacon with balsamic reduction

## ENTRÉE SALADS

### **FARO & ROASTED BEET SALAD 12.95**

Seasoned faro tossed with shredded chicken, roasted beets,  
broccolini, mandarin oranges and goat cheese with  
lemon black pepper vinaigrette

### **SLICED PIT BEEF SALAD\* 14.50**

Chopped romaine and kale tossed in balsamic vinaigrette,  
topped with our Maryland-style pit beef, blue cheese,  
cooked eggs, roma tomatoes and pickled onions

### **SUMMER KALE SALAD 12.95**

Chopped kale, edamame, carrots, red onion, blueberries,  
dried cherries & toasted pecans, tossed in a light vinaigrette  
*Enjoy with [White Claw Seltzer Works Hard Seltzer](#)*

Add grilled chicken 6.00 or grilled salmon 7.00

### **GRILLED SALMON SALAD\* 17.95**

Mixed greens with sliced strawberries, avocado, mango  
and glazed almonds tossed in orange-champagne vinaigrette  
*Enjoy with [Dogfish Head Namaste White](#)*

# CLASSIC SANDWICHES

## 1757 SIGNATURE CHICKEN SALAD 9.50

Chef's fresh chicken salad on griddled Euro white bread with baby arugula & sliced tomato

## ROASTED TURKEY DELUXE 11.75

Oven-roasted turkey breast piled high with crisp bacon, baby arugula, sliced tomato, Swiss cheese & herb aioli on toasted Euro white bread

## SMOKED BRISKET FRENCH DIP 11.50

Thin slices of slowly smoked beef brisket, whole grain mustard and Swiss cheese on toasted ciabatta with au jus

## QUICK COMBO

CHOOSE TWO: 11.25

cup of soup or chili  
half classic salad  
half classic sandwich

# SANDWICHES

## HOUSE-CURED B.L.T. 13.25

House-made, hickory-smoked bacon cured for seven days in brown sugar, a half pound griddled to order on toasted Euro white bread with iceberg lettuce, vine-ripened tomato and mayo

## SIMPLY SIRLOIN BURGER\* 10.50

A half pound of ground sirloin, seasoned to perfection and grilled to order, served on a toasted brioche roll with baby arugula, vine-ripened tomato, red onion & pickles

*Enjoy with Bell's Brewery Two Hearted Ale*

Add American, Swiss, smoked gouda, provolone, blue cheese 1.00  
smoked bacon 1.50

## MARYLAND PIT BEEF\* 10.25

Thinly sliced charcoal-grilled top round served with sliced red onions and horseradish sauce on a toasted brioche roll

*Enjoy with Heavy Seas Loose Canon Hop3 IPA*

## ST. LOUIS BARBECUE PULLED PORK 10.50

House-smoked, slowly roasted pulled pork & Cajun barbecue sauce topped with apple coleslaw on a toasted brioche roll

*Enjoy with Founders Brewing All Day IPA*

## CHEF'S REUBEN 12.25

Pickled house-made beef brisket sliced thin and piled high on thick-cut rye bread with Bavarian sauerkraut, Swiss cheese and Russian dressing



## MAINS

### SAUSAGE GNOCCHI 12.95

Delicate pasta dumplings tossed with roasted Italian hot sausage, caramelized onions and pomodoro sauce, covered in provolone cheese and baked until browned



### SHRIMP AND GRITS 14.50

Sautéed shrimp with andouille & smoked tomato sauce, served over a goat cheese-stuffed grit cake

### SHRIMP AND CRAB ALFREDO 14.25

Rock shrimp and blue crab, tossed in a light Alfredo sauce with penne pasta, baked and topped with parmesan breadcrumbs

### BLACKENED TUNA TACOS\* 15.50

Seared RARE blackened ahi tuna finished with vinegar slaw, pico de gallo, diced mango & cilantro cream  
*Enjoy with Dogfish Head SeaQuench Ale*

### PASTA PRIMAVERA 11.25

Broccolini, smoked cherry tomatoes, grilled zucchini and wild mushrooms, tossed with penne pasta, fresh basil, white wine and parmesan cheese

### SMOKED BRISKET TACOS 12.95

House-smoked beef brisket on flour tortillas with red cabbage, baby arugula, corn salsa and cilantro cream  
*Enjoy with New Belgium Fat Tire Ale*





## Desserts

**CHEF'S DESSERT or PASTRY SPECIAL**  
6.95 | a la mode 8.95

**MAKE YOUR OWN S'MORES 7.95**

1757 house-made marshmallows are served with graham crackers, chocolate bars and your own campfire. cook your s'more your way!

**SEASONAL SELECTION GELATO**

1 scoop 2.95 / 2 scoop 3.95 / sample of three 4.95

**SORBET 3.95**

1 scoop 2.95 / 2 scoop 3.95 / sample of three 4.95



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# ALL DAY MENU



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