

LUNCH - DINNER



## SMALL BITES

### STEAK & CHEESE EGGROLL **18**

72 Hour Short Rib, Bell Pepper, Onion,  
Midway Cheese Blend

### PIZZETTA **19**

Butternut Squash Puree, Caramelized Onion Jam, Goat  
Cheese, Honey Crisp Apple, House Bacon, Balsamic Glaze

### CALAMARI **16**

Sweet Drop Peppers, Lemon Aioli

### CRISPY BRUSSELS (GF) **15**

Pickled Fennel, Crispy Bacon, Pistachio  
Crumble, Lemon & Herb Champagne  
Vinaigrette, Grana Padano

### FRIED MOZZARELLA (V) **12**

House Cut Mozzarella, Herb Breading, Marinara,  
Caramelized Onion Aioli

### POTSTICKERS **15**

Ground Pork, Soy, Chili Flake, Sweet Soy &  
Ginger Dipping Sauce

### GLAZED PORK BELLY (GF) **17**

Smoked Tomato Aioli, Frisee Salad, Bourbon Demi,  
Crispy Shallot

### CRAB DIP **22**

Jumbo Lump Crab, Cheddar, Cream Cheese, Sherry,  
Toasted Baguette

## HANDELDHS

*SERVED WITH HAND CUT FRIES*

*Side of Fries 7*

*Hand Cut Truffle Fries 11*

### STEAK SANDWICH **18**

Marinated Flank, Provolone, Fresno Chimichurri,  
Arugula, Roma Tomato, Crispy Onion, Smoked  
Tomato Aioli, Ciabatta

### SHORT RIB GRILLED CHEESE **15**

House Braised Short Rib, Swiss Cheese,  
Sourdough, Pickled Carrot

### BANH-MI **18**

Glazed Five Spice Pork Belly, Pickled Daikon &  
Carrot, Cucumber, Cilantro Jalapeno Aioli,  
House French Baguette,

### FOUNDER BURGER **19**

Brioche Roll, Cheddar, House Smoked Bacon, Lettuce,  
Tomato, Caramelized Onion

### GRILLED CHICKEN **18**

Brined & Marinated Halal Chicken Breast, Provolone,  
Bacon, Avocado, Pickled Fresno, Romaine, Roma Tomato,  
Alabama BBQ, Sourdough

### CATFISH & CHIPS **15**

Cornmeal Breaded Local Blue Catfish, Shredded Lettuce,  
Roma Tomato, Old Bay Tartare Sauce, Brioche Roll

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

*Please inform our staff of any allergies or dietary concerns before placing your order.*



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## SALADS

ADD CHICKEN +10 | STEAK +12 | SHRIMP +8 | SALMON +9

### **Soup Du Jour 11**

### **HOUSE GREENS (VE,GF) 12**

Mixed Greens, Romaine, Heirloom Cherry Tomato, Shaved Carrots, Julienned Onion, Cucumber, Choice of Dressing

### **FALL HARVEST (V) 16**

Arcadian Greens, Spiced Pecans, Fresh Pear, Chevre, Butternut Squash, Lavash, Cider Vinaigrette

### **WILD MUSHROOM (VE,GF) 16**

Foraged Wild Mushrooms, Red Endive, Arugula, Frisee, Chive, Sherry Shallot Dressing

### **BEET SALAD (V,GF) 16**

Red & Gold Beet, Candied Pecans, Radish, Citrus Vinaigrette, VCW Feta (Cheese by Village Cheeseworks), Radish Greens

### **CLASSIC CAESAR 15**

Artisan Romaine, Sourdough Crouton, House Made Dressing, Anchovy



## ENTREES

### **FRIED CHICKEN 23**

Murray's Farms Chicken Thigh, Smoked Potato Salad, Hot Honey, House Pickles, Dinner Roll

### **SHORT RIB RAGU 27**

Braised Short Rib, House Pasta, Katakana Squash, Grana Padano, Pea Tendril

### **1855 7oz Filet (GF) 52**

Katakana Squash Puree, Roast Fingerling Potato, Porcini & Red Wine Glaze

### **VENISON LASAGNA 30**

Venison & Beef Tenderloin, Marinara, Herb Ricotta, Mozzarella & Provolone

### **SEARED CHICKEN BREAST (GF) 28**

Murrays Farms Breast, Confit Malibu Carrot, Fondant Potato, Garlic Spinach, Sherry Jus

### **SMOKEY SHRIMP & GRIT (GF) 25**

Chorizo Sausage, Brown Butter & Cheddar Grits, Gulf Prawn, Onion Bacon Marmalade, Charred Scallion Oil, Crispy Sage

### **STRIPED BASS (GF) 36**

Braised Rainbow Chard, Winter Beans, Wild Mushrooms