

LUNCH - DINNER



## SMALL BITES

### STEAK & CHEESE EGGROLL 18

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

### SUMMER FLATBREAD 18

Roasted Corn, Peppers, Asparagus, Pickled Onion, Goat  
Cheese, Arugula, Basil Pesto, Balsamic Glaze, Grana  
Padano

### CALAMARI 16

Sweet Drop Peppers, Lemon Aioli

### SPICY MUSSELS (GF) 15

Chorizo, Tomato, Garlic, Chablis, Shallot, Chili  
Flake, Seafood Stock

### 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

### SPINACH & ARTICHOKE DIP (V) 15

Baby Spinach, Marinated Artichoke, Cream Cheese,  
Sherry, Toasted Baguette



## HANDHELDS

*SERVED WITH HAND CUT FRIES*

*Side of Fries 7*

*Truffle Fries... Add 4.*

*Side 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

### CRAB CAKE BLT 26

House Smoked Bacon, Roma Tomato, Romaine,  
Old Bay Remoulade, Brioche Roll

### 1855 DRY AGED BURGER 19

8oz Dry Aged Patty, 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, Lemon Aioli, Brioche Roll

### BULGOGI LETTUCE WRAP (GF) 15

Marinated Pork, Butter Lettuce, Roasted Corn, Chilis,  
Scallion, Pickled Carrot, Purple Cabbage, Yum Yum Sauce

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

#### SUMMER GREENS (V,GF) 16

Spinach, Candied Pecan, Goat Cheese, Pickled Onion, Watermelon Radish, Strawberry Poppy Dressing

#### LITTLE GEM (V,GF) 16

Pomegranate Seed, Compressed Watermelon, Toasted Pine Nuts, Charred Heirloom Tomato, Parmesan Crisp, Champagne Vinaigrette

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

Red & Gold Beet, Candied Pecans, Radish, Goat Cheese, Micros, Citrus Vinaigrette

#### 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, Corn, Heirloom Tomato, English Pea, Micro Greens

### 1855 DRY AGED COULOTTE (GF) 52

Lemon Sweet Potato Puree, Herbed Spaghetti Squash Pickled Fresno Chimichurri

### GLAZED PORK LOIN (GF 30

Citrus Brined, Charred Corn Puree, Asparagus Spear, Grapefruit & Fennel Salad, Apple Bourbon Reduction

### 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

### SCALLOP RISOTTO (GF) 36

Sweet Potato Risotto, Asparagus, Blood Orange Fumè, Thai Basil Oil

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