



FOR THE TABLE

OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42

MEAT & CHEESE BOARD | white truffle salame | saucisson sec | prosciutto san daniele | cana de cabra
hook's 10 year cheddar | epoisses de bourgogne | condiments and bread || 38

DUCK LIVER PATE | huckleberry gelee | mustard | grilled rustic bread || 18

FANCY CHEESE BREAD | oxtail jam | moses sleeper | arugula | pickled onion || 16

STARTERS

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16

CAULIFLOWER TACOS | housemade com tortilla | cotija cheese | pickled onion | salsa verde | micro cilantro || 17

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha ailoli | wasabi tobiko | sweet soy | chives || 19

DIVER SCALLOPS | yellow curry | confit tomato | kaffir lime rice | micro cilantro || 22

HAMACHI CRUDO | avocado | serrano | sweet peppers | mango dashi | red pepper gelato || 24

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 22

1855 STEAK TARTARE | mustard | grilled bread | fried egg | creamy horseradish || 23

SALADS + SANDWICHES

HEIRLOOM TOMATO + BURRATA | honeydew compress | aged balsamic | red wine vinaigrette | crispy parsley || 18

LOCAL STRAWBERRY + ARUGULA | mint | crispy shallots | feta | charred avocado | pistachio dressing || 17

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

TUNA SANDWICH | tuna conserva | shallots | sprouts | avocado | roasted peppers || 21

BBQ PORK SANDWICH | pulled pork | creamy coleslaw | pickled persian cucumbers || 22

GRILLED CHEESE + POTATO LEEK SOUP | mozzarella | taleggio | rustic french bread
potato leek soup | crispy leeks || 20

FLOUR + WATER

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 30

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25

TORTELLINI ALLA VODKA | spinach | mushrooms | robiola cheese | roasted pistachio || 29

CDM STANDARD PIZZA | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 23

CDM FANCY PIZZA | mozzarella | ricotta | mushroom | potato | shaved truffle | roasted garlic | arugula || 25

LARGER

SCOTTISH SALMON | lemon risotto | seasonal veggies | sorrel soup || 39

CHILEAN SEABASS | lemon quinoa | artichoke pesto | grapefruit beurre blanc || 48

A BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce
hand cut fries || 28

CHICKEN PICCATA | lemon + caper butter | cherry tomato + shallot salad | potato puree | basil || 35

AKAUSHI SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 48

FILET MIGNON | 8oz | 1855 all natural beef | the most tender of all the steaks || 59

SHAREABLE SIDES

ROASTED CAULIFLOWER || 12

CHARRED BROCCOLINI || 12

SAUTEED ASPARAGUS || 12

ROASTED MUSHROOMS || 12

CORN ESQUITES || 12

SPINACH GNOCCHI || 15

POTATO PUREE || 10

MAC N CHEESE || 15

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF

Elvis Morales

GENERAL MANAGER

Matthew Hardeman

MANAGING PARTNERS

Jordan Otterbein & McG