



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

BONE MARROW | herb butter | grilled rustic bread | cilantro salad || 22

STARTERS

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

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

ASIAN PEAR + BUTTERLEAF SALAD | pomegranate | fennel | candied walnuts | ricotta salata
white balsamic vinaigrette || 17

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

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

DIVER SCALLOPS | yellow curry | confit tomato | kaffir lime rice | mirco cilantro || 25

HAMACHI CRUDO | avocado | serrano | 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

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

CIOPPINO | linguine | sea bass | salmon | scallops | mussels | clams | New Zealand prawn || 39

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

CDM FANCY PIZZA | slow roasted lamb | mozzarella | sweet garlic | red onion | mint | thai basil | dill dressing || 26

LARGER

SCOTTISH SALMON | white + green asparagus | roasted tomato | fingerling potatoes | mint salad | citrus sauce || 42

CHILEAN SEABASS | sauteed romanesco | confit tomato | porcini mushroom sauce | lychee puree || 48

ABURGER | 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

FULL RACK OF NEW ZEALAND LAMB | italian pearl couscous | dried apricot | pine nuts | mint emulsion
chimichurri || 55

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

BONE-IN RIBEYE | 18oz | 1855 all natural beef | great flavor and high marbling || 65

JAPANESE A5 MIYAZAKI BEEF (ONLY SERVED RARE) some of the highest quality beef in the world
extremely high marbling || 2oz \$56 || 4oz \$112 || 6oz \$168

MON & TUES ONLY CHICKEN POT PIE | puff pastry crust | peas | carrots | celery | chicken gravy || 30

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