



RESTAURANT

The menu changes frequently to ensure only the highest quality ingredients are being served at the peak of their season.

FALL 2021

STARTERS

Brussel Sprout Leaves

capers | lemon | butter | shallots | grilled crouton || 14

Calamari

fried calamari | ginger | green onions | sweet siracha || 14

Hamachi Crudo

avocado | togarashi | blood orange | micro cilantro | ponzu || 18

Meatballs

*pork, veal & beef | provolone cheese | spicy marinara | micro basil
ciabatta toast || 18*

Spicy Yellowfin Tuna

crispy eggplant | chili aioli | sweet soy || 16

Fish Tacos

*beer battered alaskan halibut | cabbage | cilantro | chipotle aioli
escabeche || 18*

1855 Steak Tartar

grain mustard | quail egg | rustic crostinis | black garlic aioli || 18



SOUP - SALADS

Sweet Potato & Carrot Soup

hazelnut cream | cayenne pepper || 14

Butterleaf Wedge Salad

red onion | blue cheese | maple bacon | tomato | blue cheese dressing || 13

Caesar Salad

*hearts of romaine | croutons | crispy capers | parmesan
white anchovy + lemon dressing || 13*

Panzanella Toast

*toasted levain | serrano ham | burrata | heirloom tomatoes | cucumber
red onion | red bell pepper | black pepper gastrique
roasted red pepper vinaigrette || 16*

Hearts of Palm Salad

*white corn | avocado | heirloom cherry tomatoes | mint
tamarind vinaigrette || 14*

DAILY FEATURES

TUESDAY

Mary's Organic Chicken Picatta

lemon + caper butter | cherry tomato + shallot salad | basil || 27

WEDNESDAY

Smoked Baby Back Ribs

herb potato salad | carolina bbq | creamed corn || 29

THURSDAY

Akaushi Skirt Steak

chimichurri | bistro fries || 40

FRIDAY

Chicken Pot Pie

puff pastry crust | peas | carrots | celery | chicken gravy || 27



MAINS

Maine Diver Scallops

*butternut squash risotto | brown butter | toasted pecans
sage* || 36

(Lucien Albrecht, Pinot Blanc, Reserve, Alsace, France 2018 14)

Alaskan Halibut

*pan seared | saffron yukon potatoes | orbit carrots | lobster cream sauce
lobster meat | chili oil* || 40

(Antica, Chardonnay, Mountain Select, Altas Peak, Napa Valley 2018 23)

Faroe Island Salmon

*pan seared | english peas | shitake mushrooms | pancetta
roasted fennel | fingerlings | lemon e.v.o.o.* || 32

(Bouchard Pere & Fils, Beaune du Chateau, 1er Cru, Burgundy, France 2017 28)

Mary's Organic Chicken

*roasted boneless chicken | salsa verde | carolina gold rice
red onion escabeche | roasted parsnips* || 28

(Soliste, Narcisse, Pinot Noir, Sonoma Coast 2016 26)

Niman Ranch Pork Chop

*ansen mills grits | mixed mushrooms | acorn squash
creamy marsala* || 37

(Penfold's Bin 600, Cabernet/Syrah Blend, Napa & Sonoma Valley 2018 25)

Please inform your server of any allergies you may have
as not all of the ingredients are printed on the menu.

We will try our best to accomodate requests,
but some modifications and substitutions may be
politely declined.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

A 2.5% SURCHARGE WILL BE ADDED TO THE TOTAL BILL
TO COVER EMPLOYEE BENEFITS



HOUSE CUTS

Hanger Steak 8oz

*Imperial Wagyu | highly marbled with a rich meaty flavor
cross breed of japanese cattle with american cattle || 39*

Filet Mignon 8oz

1855 all natural beef | the most tender of all the steaks || 52

Block Cut New York 12oz

*pure breed Akaushi beef | great flavor and marbling | the block cut has a little
more bite to it with a strong beef flavor || 53*

Boneless Ribeye 16oz

1855 all natural beef | highest marbling of the house cuts || 55

SPECIALITY CUTS

22oz Bone-in Ribeye

1855 all natural beef | highest marbling of the house cuts || 95

Japanese A5 Miyazaki Beef (only served rare)

*some of the highest quality beef in the world
extremely high marbling || 22 per ounce*

VEGGIES + THE LIKE

Bistro Fries | *twice fried | truffle aioli || 8*

Potato Puree | *clarified butter | heavy cream | chives || 8*

Sauteed Mushrooms | *sweet garlic | shallots | parsley || 12*

Grilled Asparagus | *olive oil | shaved parmesan || 12*

Mac N Cheese | *hook's 4 year white | raclette | parmesan || 14*

Broccoli | *roasted broccoli crowns | dry chilis | lemon e.v.o.o. || 10*

Roasted Cauliflower | *tahini | benne seeds | currants
lemon e.v.o.o. || 14*

Managing Partners
McG & Jordan Otterbein

Executive Chef
Roberto Gomez

