



RESTAURANT

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

FALL 2023

STARTERS

Brussel Sprout Leaves

capers | lemon | butter | shallots | grilled crouton || 15

Hamachi Crudo

*yellow tail hamachi | ginger ponzu | avocado | blood orange
pink ice watercress | togarashi aioli | yuzu oil - serrano relish || 24*

Spicy Fried Calamari

fried calamari | sweet-spicy & sour sriracha sauce | ginger | scallions || 16

Meatballs

*pork, veal + beef | provolone cheese | spicy marinara | micro basil
ciabatta toast || 19*

Spicy Yellowfin Tuna

crispy eggplant | chili aioli | sweet soy || 18

Beer-Battered Fish Tacos

*alaskan halibut | green cabbage | chipotle aioli | escabeche | micro cilantro
salsa macha | lime wedge | flour tortillas || 22*

1855 Steak Tartare

*filet mignon | shallots | grain mustard | truffle oil | worchestershire sauce
tabasco | chives | garlic aioli | quail egg | crostini || 21*



SOUP - SALADS

Creamy Foraged Mushroom Soup

*chef's selected wild mushrooms | cream | white wine
porcini powder | chives || 14*

Butterleaf Wedge Salad

red onion | blue cheese | maple bacon | tomato | blue cheese dressing || 14

Caesar Salad

*hearts of romaine | croutons | crispy capers | parmesan
white anchovy + lemon dressing || 14*

A Fall Salad

*frisse, arugula, chives, parsley & basil | candied pecans | mission figs
ricotta salata | maple/vanilla balsamic vinaigrette || 18*

Hearts of Palm Salad

*white corn | avocado | heirloom cherry tomatoes | mint
tamarind vinaigrette || 15*

DAILY FEATURES

TUESDAY

Mary's Organic Chicken Piccata

lemon + caper butter | cherry tomato + shallot salad | basil || 32

WEDNESDAY

Smoked Baby Back Ribs

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

THURSDAY

Akaushi Skirt Steak

chimichurri | bistro fries || 40

FRIDAY

Chicken Pot Pie

puff pastry crust | peas | carrots | celery | chicken gravy || 32



MAINS

Maine Diver Scallops

*blackened scallops | anson mills carolina rice | sugar snap peas | pickled shallots
chantrelle mushrooms | fried leeks | vadouvan coconut curry | | 40*

(Zind Humbrecht, Pinot Blanc, Reserve, Alsace, France 2019 16)

Alaskan Halibut

*pan seared halibut | bouillabaisse sauce | fingerling potatoes
orbit carrots | confit tomatoes | | 49*

(La Raimbauderie, Sancerre, France 2021 20)

Scottish Salmon

*pan seared scottish salmon | israeli couscous | roasted plum tomatoes
skinny asparagus | lobster cream sauce | e.v.o.o. | edible flowers | | 37*

(Patz & Hall, Sonoma Coast 2018 24)

Mary's Chicken

*confit half chicken | salsa verde | baby zucchini | seasonal wild mushrooms
squash blossoms | escabeche | | 32*

(Maritana, Le Russe, Pinot Noir, Russian River Valley 2019 26)

Niman Ranch Bone-in Pork Chop

*pan seared | sweet potato puree | creamy green peppercorn sauce
haricot verts | shallots | chervil | | 40*

(Penfold's Bin 389, Cabernet/Syrah Blend, Barossa Valley 2019 25)

Atlantic Lobster Tail 10-12 oz.

broiled lobster tail | drawn butter w/minced garlic and herbs | | mkt. price

(Dom. de la Meuliere, 1er cru Chablis, Les Fourneaux, Burgundy, France 2020 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 || 44*

Filet Mignon 8oz

1855 all natural beef | the most tender of all the steaks || 60

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 || 61*

Boneless Ribeye 16oz

1855 all natural beef | highest marbling of the house cuts || 62

SPECIALITY CUTS

22oz Bone-in Ribeye

1855 all natural beef | highest marbling of the house cuts || 97

Japanese A5 Miyazaki Beef (only served rare)

*some of the highest quality beef in the world
extremely high marbling || 25 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 || 14*

Grilled Asparagus | *olive oil | shaved parmesan || 14*

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

Roasted Cauliflower | *mixed cauliflower | tahini
benne seeds | currants || 14*

White Grits w/Mushrooms | *anson mills grits | fine herbs
chef's wild mixed mushrooms | truffle oil || 14*

Managing Partners
McG & Jordan Otterbein

Executive Chef
Roberto Gomez

