



## FOR THE TABLE

- MEAT & CHEESE BOARD** | truffle salame | chorizo | prosciutto san daniele | colston bassett stilton  
hook's 10 year cheddar | trillium triple cream (cow) | pimento cheese, condiments and bread || 38
- DUCK LIVER PATE** | huckleberry gelee | mustard | grilled rustic bread || 14
- PARKER HOUSE ROLLS** | beurre de baratte | fleur de sel || 8
- AVOCADO HUMMUS** | poblano | yuzu | white soy | tahini | peanut salsa macha | warm pita || 15

## STARTERS

- HAMACHI CRUDO** | mango dashi | serrano | radish | lime | soft herbs || 21
- SPICY YELLOWFIN TUNA** | tempura eggplant | sriracha ailoli | wasabi tobiko | sweet soy | chives || 16
- PEAR + ENDIVE SALAD** | watercress | roasted pear | candied hazelnut | manchego | honey dressing || 16
- CHOPPED SALAD** | gem lettuce | black kale | persian cucumber | kiwi | sweet red pepper | avocado | gold beets  
pepitas | feta cheese | citrus dressing || 16
- GRILLED CAESAR SALAD** | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 17
- BBQ HEIRLOOM CARROTS** | pecan butter | dill | herb dressing || 14
- CHARRED OCTOPUS** | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 19
- 1855 STEAK TARTARE** | mustard | grilled bread | fried egg | creamy horseradish || 18

## FLOUR + WATER

- "DIRTY PASTA"** | rigatoni | ground duck | sage | aromatics | ricotta salata || 19
- CACIO E PEPE** | romano | black pepper | lemon zest | parsley || 17
- BUTTERNUT SQUASH RAVIOLI** | sweet potato puree | burrata | pomegranate arils || 23
- CIOPPINO** | linguine | sea bass | salmon | scallops | mussels | clams | New Zealand prawn || 39
- CDM STANDARD PIZZA** | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 20
- CDM PIZZA AL PASTOR** | seasoned pork | pineapple | ranchero sauce | queso oxaca  
cilantro salad || 22
- CDM FANCY PIZZA** | rutabaga | prosciutto di carpegna | ricotta cheese | shaved truffle | arugula  
balsamic || 23
- FRI & SAT ONLY CHICKEN POT PIE CALZONE** | potato | peas | carrots | onion || 23

## LARGER

- SWORDFISH** | saffron risotto | lobster mushroom | lobster bisque | preserved lemons | microgreens || 35
- CHILEAN SEA BASS** | sea beans | cherry tomato confit | tiny potatoes | celery root puree | yellow curry sauce || 43
- A BURGER** | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce  
hand cut fries || 27
- CHICKEN PICCATA** | lemon + caper butter | cherry tomato + shallot salad | potato puree | basil || 29
- 1855 FILET MIGNON** | spinach gnocchi | chanterelle mushrooms | peppercorn brandy sauce || 52
- AKAUSHI SKIRT STEAK** | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 40
- BONELESS RIBEYE** | 16oz | roasted garlic | herb butter | bacon & serrano mac 'n' cheese || 65

**JAPANESE A5 MIYAZAKI BEEF (ONLY SERVED RARE)**  
some of the highest quality beef in the world | extremely high marbling  
2oz \$50 || 4oz \$100 || 6oz \$150

*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

A SPECIAL THANK YOU TO TRAVIS MATHEW FOR OUTFITTING OUR CDM TEAM

