



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 || 15

PARKER HOUSE ROLLS | beurre de baratte | fleur de sel || 9

STARTERS

AVOCADO HUMMUS | poblano | yuzu | white soy | tahini | peanut salsa macha | warm pita || 15

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha ailoli | wasabi tobiko | sweet soy | chives || 17

MORELS + PEAS | anison mills polenta | pea tendrils | creme fraiche | fried egg || 19

HEIRLOOM TOMATO + BURRATA | watermelon compress | aged balsamic | cherry vinaigrette | microgreens || 17

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 || 15

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 21

1855 STEAK TARTARE | mustard | grilled bread | fried egg | creamy horseradish || 22

FLOUR + WATER

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 28

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 22

TORTELLINI ALLA VODKA | spinach | mushrooms | robiola cheese | roasted pistachio || 28

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

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

CDM SPICY PIZZA | nduja | crushed tomato | rainbow swiss chard | mozzarella | stracchino | pine nuts || 24

CDM FANCY PIZZA | rutabaga | prosciutto di carpegna | ricotta cheese | shaved truffle | arugula balsamic || 25

FRI & SAT ONLY CHICKEN POT PIE CALZONE | potato | peas | carrots | onion || 28

LARGER

SCOTTISH SALMON | creamed corn | haricot verts | soffritto | red wine reduction || 39

ALASKAN HALIBUT | sugar snap peas | confit tomato | artichoke | sunchoke puree | lemon beurre blanc || 42

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 || 33

SLOW ROASTED LAMB | crispy pita | greek yogurt sauce | pickled vegetables || 38

1855 FILET MIGNON | spinach gnocchi | chanterelle mushrooms | peppercorn brandy sauce || 60

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

BONELESS RIBEYE | 16oz | roasted garlic | herb butter | bacon & serrano mac 'n' cheese || 68

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

SHAREABLE SIDES

SAUTEED CAULILINI || 12

CHARRED BROCCOLINI || 12

SAUTEED ASPARAGUS || 12

ROASTED MUSHROOMS || 12

CORN ESQUITES || 12

SPINACH GNOCCHI || 15

POTATO PUREE || 10

BACON & SERRANO 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

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