



FOR THE TABLE

MEAT & CHEESE BOARD | truffle salame | sopressata | prosciutto san daniele | barely buzzed (cow) hook's 10 year cheddar | crottin de champcol (goat) | pimento cheese, condiments and bread || 38
DUCK LIVER PATE | huckleberry gelee | mustard | grilled rustic bread || 16
PARKER HOUSE ROLLS | beurre de baratte | fleur de sel || 12


STARTERS

GARLIC HUMMUS | chickpeas | yuzu | tahini | peanut salsa macha | fresh herbs | piri piri chips || 16
TOMATO BASIL SOUP | micro basil | grilled bread || 16
ANTIPASTO SALAD | lettuce | fennel salame | sweetie peps | artichoke hearts | persian cucumbers | garbanzo giardiniera | truffle pecorino | red wine vinaigrette || 19
BABY SPINACH SALAD | crispy bacon | red onion | hard-boiled egg | local strawberry | blue cheese warm bacon dressing || 17
GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 17
BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 15
SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 17
CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 22
1855 STEAK TARTARE | mustard | grilled bread | fried egg | creamy horseradish || 22

FLOUR + WATER

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 29
CACIO E PEPE | romano | black pepper | lemon zest | parsley || 22
LOBSTER RAVIOLI | ricotta | lobster sauce | chili oil | roasted cherry tomato | crispy sunchokes | sorrel || 32
CIOPPINO | linguine | sea bass | salmon | scallops | mussels | clams | New Zealand prawn || 42
CDM STANDARD PIZZA | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 24
CDM SPICY PIZZA | nduja | crushed tomato | rainbow swiss chard | mozzarella | stracchino | pine nuts || 24
CDM FANCY PIZZA | calabrese salame | creamy pesto | smoked mozzarella | mixed mushrooms | habanero honey || 25
FRI & SAT ONLY CHICKEN POT PIE CALZONE | potato | peas | carrots | onion || 28

LARGER

GRILLED SALMON | rancho gordo beans | haricot verts | confit tomato | passionfruit coulis || 40
RED SNAPPER | jamaican jerk | roasted potatoes | leek | red bell pepper + goat cheese sauce || 45
 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
BRAISED SHORT RIB | mushrooms | cipollini onions | baby turnips | mafaldine | crispy parmesan || 40
1855 FILET MIGNON | spinach gnocchi | chanterelle mushrooms | peppercorn brandy sauce || 60
AKAUSHI SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49
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

ROASTED BRUSSEL SPROUTS 12	CORN ESQUITES 12
CHARRED BROCCOLINI 12	SPINACH GNOCCHI 15
SAUTEED ASPARAGUS 12	POTATO PUREE 12
ROASTED MUSHROOMS 12	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 Kimberly Jepson
MANAGING PARTNERS Jordan Otterbein & McG