



FOR THE TABLE

MEAT & CHEESE BOARD | truffle salame | sopressata | prosciutto san daniele | barely buzzed (cow) hook's 10 year cheddar | bleu d'auvergne | pimento cheese, condiments and bread || 38

DUCK LIVER PATE | huckleberry gelee | mustard | grilled rustic bread || 20

PARKER HOUSE ROLLS | beurre de baratte | fleur de sel || 12

STARTERS

CAULIFLOWER HUMMUS | chickpeas | cauliflower | tahini | vadouvan spice | salsa macha | fresh cilantro | pita bread || 17

CHOPPED SALAD | chopped lettuce | avocado | cherry tomatoes | persian cucumbers | corn | sweetie peps pickled onions | cotija cheese | citrus vinaigrette || 19

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 31

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 18

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 25

1855 STEAK TARTARE | mustard | grilled bread | fried egg | creamy horseradish || 25

JAPANESE A5 MIYAZAKI BEEF (ONLY SERVED RARE) some of the highest quality beef in the world extremely high marbling || 2oz \$56 || 4oz \$112 || 6oz \$168

FLOUR + WATER

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 33

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25

CIOPPINO | linguine | halibut | salmon | scallops | mussels | clams | New Zealand prawn || 45

CDM STANDARD PIZZA | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 26

CDM FANCY PIZZA | calabrese salame | creamy pesto | smoked mozzarella | mixed mushrooms | habanero honey || 27

FRI & SAT ONLY CHICKEN POT PIE CALZONE | potato | peas | carrots | onion || 30

LARGER

SCOTTISH SALMON | sweet corn succotash | red wine reduction | pea tendrils || 45

ALASKAN HALIBUT | shimeji mushroom risotto | grilled asparagus | red curry || 48

A BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 29

CHICKEN PICCATA | lemon + caper butter | cherry tomato + shallot salad | potato puree | basil || 35

NIMAN RANCH PORK CHOP | grilled asparagus | cipollini onions | roasted yams | bourbon mustard cream || 45

1855 FILET MIGNON | spinach gnocchi | chanterelle mushrooms | peppercorn brandy sauce || 63

AKAUSHI SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49

BONELESS RIBEYE | 16oz | roasted garlic | herb butter | bacon & serrano mac 'n' cheese || 70

SHAREABLE SIDES

ROASTED BRUSSEL SPROUTS || 13

CHARRED BROCCOLINI || 13

ROASTED MUSHROOMS || 13

SPINACH GNOCCHI || 15

POTATO PUREE || 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

José Lira

GENERAL MANAGER

Luis Ortega

MANAGING PARTNERS

Jordan Otterbein & McG