



FOR THE TABLE

MEAT & CHEESE BOARD | truffle salame | sopressata | prosciutto san daniele | tour de marze brie
hook's 10 year cheddar | bayley hazen blue | 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 | roasted cauliflower | tahini | salsa macha | fresh cilantro | pita bread || 17
GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18
STONE FRUIT + CITRUS ARUGULA SALAD | roasted peach | blood orange | mozzarella | red wine vinaigrette
30 year balsamic || 18
CHOPPED SALAD | chopped lettuce | avocado | cherry tomatoes | persian cucumbers | corn | sweety 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
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
BLACK TIGER SHRIMP + LINGUINE | white wine + lemon butter sauce | cherry tomato | garlic | shallots
parmesan | micro basil || 35
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 | red miso glaze | sauteed bok choy | pickled red onion | crispy carrots | sesame seeds || 45
ALASKAN HALIBUT | shimeji mushroom risotto | grilled asparagus | red curry || 52
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
NEW ZEALAND ½ RACK OF LAMB | fried artichoke heart | pesto gnocchi | confit tomato | port reduction || 55
DOUBLE CUT PORK CHOP | demi-glaze | potato puree | grilled asparagus || 48
1855 FILET MIGNON | spinach gnocchi | chanterelle mushrooms | peppercorn brandy sauce || 63
GRASS FED FLAT IRON | chimichurri | fingerling potatoes | charred broccolini | roasted red bell pepper hummus || 49
16OZ BONELESS RIBEYE | roasted garlic | herb butter || 69

SHAREABLE SIDES

ROASTED BRUSSEL SPROUTS 13	SPINACH GNOCCHI 15
CHARRED BROCCOLINI 13	POTATO PUREE 12
ROASTED MUSHROOMS 13	MAC N CHEESE 15

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 2.5% surcharge will be added to the final bill for Employee Benefits*

EXECUTIVE CHEF	José Lira
GENERAL MANAGER	Andrew Parker
MANAGING PARTNERS	Jordan Otterbein & McG