



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

**AVOCADO HUMMUS** | avocado | tahini | garlic | yuzu | salsa macha | fresh cilantro | pita bread || 17

**WHITE CORN SOUP** | sauteed white corn | white onion | leeks || 16

**CAESAR SALAD** | crispy capers | parmesan | lemon croutons || 18

**STRAWBERRY + ARUGULA SALAD** | crispy shallots | feta | charred avocado | pistachio vinaigrette || 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 | red onion || 25

**1855 STEAK TARTARE** | mustard | fried egg | creamy horseradish | grilled bread || 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** | blackened | roasted sunchoke puree | grilled asparagus | confit tomato || 45

**ALASKAN HALIBUT** | lemon risotto | sofrito | snap peas | white corn soup || 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

**TOMAHAWK PORK CHOP** | sauteed asparagus | potato puree | mushroom cream sauce || 48

**½ RACK OF BABY BACK RIBS** | barbeque sauce | corn esquites || 40

**A SKIRT STEAK** | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49

**1855 FILET MIGNON** | peppercorn brandy sauce | roasted garlic | herb butter || 63

**16OZ BONELESS RIBEYE** | roasted garlic | herb butter || 69

SHAREABLE SIDES

|                                 |                            |
|---------------------------------|----------------------------|
| <b>SAUTEED ASPARAGUS</b>    15  | <b>CORN ESQUITES</b>    15 |
| <b>CHARRED BROCCOLINI</b>    13 | <b>POTATO PUREE</b>    12  |
| <b>ROASTED MUSHROOMS</b>    13  | <b>MAC N CHEESE</b>    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*

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|--------------------------|------------------------|
| <b>EXECUTIVE CHEF</b>    | Jose Lira              |
| <b>MANAGING PARTNERS</b> | Jordan Otterbein & McG |