

RESTAURANT WEEK

THREE COURSE DINNER \$46 PER PERSON

Sunday, November 2nd through Sunday, November 9th
Saturday, November 8th only available until 7pm

APPETIZER

CHOOSE ONE

Chickpea Fries harissa aïoli

Peking Duck Tacos

avocado, hoisin sauce, five spice mango salsa

French Onion Soup

caramelized vidalia onions, crouton, gruyère

Caesar Salad

baby gem lettuce, croutons, shaved parmesan

Pear, Rocket & Quinoa Salad

walnuts, feta, cranberries, honey-dijon vinaigrette

DESSERT

CHOOSE ONE

Wild Berry Cheesecake mixed berry compote

Valrhona Chocolate Lava Cake double chocolate ice cream

Blackberry Tres Leches

brown sugar ice cream

Ice Cream / Sorbet

ENTRÉE CHOOSE ONE

Grilled Montauk Swordfish

broccolini, pickled piquillo peppers, cipollini onion, white polenta, lemon-caper butter

Bayberry Chicken

lemon butter, pommes frites, dressed greens

Pork Chop Milanese*

arugula, campari tomato, parmesan reggiano, lemon, aged balsamic

Faroe Island Salmon

"paella style" risotto, spring peas, saffron, shrimp

Wagyu Bolognese

tagliatelle pasta, whipped ricotta, parmesan reggiano



Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item can be cooked to order. Menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish may increase your risk or foodborne illness, especially if you have certain medical conditions.



TWO COURSE LUNCH \$24 PER PERSON

Sunday, November 2nd through Sunday, November 9th

APPETIZER CHOOSE ONE

Poke Tuna Tacos* avocado, sriracha aïoli, cilantro

Chickpea Fries harissa aïoli

Caesar Salad baby gem lettuce, croutons, shaved parmesan

French Onion Soup caramelized vidalia onions, crouton, gruyère

Pear, Rocket & Quinoa Salad walnuts, feta, cranberries, honey-dijon vinaigrette

ENTRÉE CHOOSE ONE

Grilled Salmon Paillard avocado, citrus, shaved fennel, pistachio, lemon vinaigrette

Bayberry Chicken lemon butter, pommes frites, dressed greens

1890 Burger*

45-day dry-aged burger, tillamook cheddar, white onion, harissa aïoli, sesame seed bun, french fries

Poke Tuna Bowl*

udon noodles, avocado, edamame, pickled vegetables, sriracha aïoli

Grilled Chicken Club

gruyère, avocado, lettuce, tomato, red onion, applewood smoked bacon, sriracha aïoli, toasted multi-grain, served with french fries



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