



RESTAURANT WEEK

TWO COURSE LUNCH \$24 PER PERSON

Sunday, January 25th through Sunday, February 1st

APPETIZER

CHOOSE ONE

Poke Tuna Tacos*

avocado, sriracha aioli, cilantro

Chickpea Fries

harissa aioli

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 aioli, sesame seed bun, french fries

Poke Tuna Bowl*

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

Grilled Chicken Club

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



BAYBERRY

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 of foodborne illness, especially if you have certain medical conditions.



RESTAURANT WEEK

THREE COURSE DINNER \$46 PER PERSON

Sunday, January 25th through Sunday, February 1st
Saturday, January 31st only available until 7pm

APPETIZER

CHOOSE ONE

Chickpea Fries
harissa aioli

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

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

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



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