Menus

ORDER PICKUP

LUNCH | DINNER | BRUNCH | LIRW $25 TWO COURSE PRIX FIXE LUNCH | LIRW $48 TWO COURSE PRIX FIXE DINNER | THANKSGIVING PRIX FIXE | BEVERAGES | WINE LIST | NIGHTCAP MENU | DESSERT | KIDS | SOCIAL HOURS



Two Course Lunch

$25 Per Person

Tax & Gratuity Not Included

Sunday, November 1st through Sunday, November 8th

Reservations

APPETIZER

select one

CHICKPEA FRIES
sriracha aïoli

DUCK TACOS
hoisin bbq, pickled daikon, jalapeño, micro cilantro

BABY ROMAINE CAESAR SALAD
white anchovies, croutons, parmesan cheese

SPICY TUNA CRISPY RICE
avocado, chives, jalapeño

LONG ISLAND CLAM CHOWDER
rich cream broth, long island shucked clams, smoked bacon, yukon potatoes

ENTREE

select one

1890 BURGER*
45-day dry-aged burger, tillamook cheddar, white onion, harissa aïoli, sesame seed bun

MARINATED MAHI-MAHI FISH TACOS
mango jicama slaw, avocado, cabbage, cilantro cream

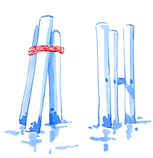
GRILLED FAROE ISLAND SALMON
broccolini, sweet potato purée, pumpkin sage chimichurri

POKE BOWL*
tuna, udon noodles, avocado, edamame, pickled vegetables, sriracha aïoli

CHICKEN MILANESE
apple fennel slaw, baby kale, toasted pecans, parmesan cheese, apple cider vinaigrette

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

*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.



Menus

ORDER PICKUP

LUNCH | DINNER | BRUNCH | LIRW $25 TWO COURSE PRIX FIXE LUNCH | LIRW $48 TWO COURSE PRIX FIXE DINNER | THANKSGIVING PRIX FIXE | BEVERAGES | WINE LIST | NIGHTCAP MENU | DESSERT | KIDS | SOCIAL HOURS



Three Course Dinner

$48 Per Person

Tax & Gratuity Not Included

Sunday, November 1st through Sunday, November 8th. Saturday, November 7th only available until 7pm.

Reservations

APPETIZER

select one

CHICKPEA FRIES
sriracha aïoli

DUCK TACOS
hoisin bbq, pickled daikon, jalapeño, micro cilantro

BABY ROMAINE CAESAR SALAD
white anchovies, croutons, parmesan cheese

SPICY TUNA CRISPY RICE
avocado, chives, jalapeño

LONG ISLAND CLAM CHOWDER
rich cream broth, long island shucked clams, smoked bacon, yukon potatoes

ENTREE

select one

1890 BURGER*
45-day dry-aged burger, tillamook cheddar, white onion, harissa aïoli, sesame seed bun

SOY GLAZED COD
wild mushrooms, baby spinach, charred scallions, bamboo jade rice, coconut-lemongrass broth

GRILLED FAROE ISLAND SALMON
broccolini, sweet potato purée, pumpkin sage chimichurri

WILD MUSHROOM TAGLIATELLE
wild foraged mushrooms, parmigiano reggiano, black truffle cream

CHICKEN MILANESE
apple fennel slaw, baby kale, toasted pecans, parmesan cheese, apple cider vinaigrette

BRAISED SHORT RIB OF BEEF
baby carrots, pommes purée, brussels sprouts, wild mushroom demi glace

DESSERT

select one

CHOCOLATE CHIP COOKIE SKILLET
vanilla ice cream

CHOCOLATE LAVA CAKE
chocolate chunk ice cream

TAHITIAN VANILLA CRÈME BRÛLÉE
vanilla sugar cookie

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