Sunday, November 1st through Sunday, November 8th

Two Course Lunch
$25 Per Person
Plus Tax and Gratuity

APPETIZER

Select One

- Poke Tuna Tacos* (2)
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

ENTREE

Select 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, applewood smoked bacon, sriracha aïoli, toasted multi-grain

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.

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

Three Course Dinner
$48 Per Person
Plus Tax and Gratuity

APPETIZER

Select 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

ENTREE

Select One

- Grilled Montauk Swordfish
  farro, chorizo, roasted tomatoes, toasted almonds, romesco
- Bayberry Chicken
  lemon butter, pommes frites, dressed greens
- Barolo Braised Short Rib
  parsnip purée, heirloom carrots, pearl onion, green peas, cremini mushrooms
- Faroe Island Salmon
  "paella style" risotto, spring peas, saffron, shrimp, mussels
- Wagyu Beef Bolognese
  tagliatelle pasta, whipped ricotta, parmesan reggiano

DESSERT

Select 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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