



## FOR THE TABLE

- MEAT & CHEESE BOARD** | truffle salame | sopressata | prosciutto san danielle | 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
- GRILLED CAESAR SALAD** | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18
- CHOPPED SALAD** | chopped lettuce | avocado | cherry tomatoes | persian cucumbers | corn | sweetie peps pickled onions | cotija cheese | citrus vinaigrette || 19
- LOBSTER COBB SALAD** | mixed greens | hard boiled eggs | heirloom cherry tomatoes | sweet corn | avocado | bacon feta | white balsamic vinaigrette | avocado aioli || 35
- FRENCH ONION SOUP** | red + yellow onions | parmesan croutons | gruyère || 16
- 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 sauce | red onions || 25
- 1855 STEAK TARTARE** | mustard | grilled bread | fried egg | creamy horseradish || 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** | sweet corn succotash | red wine reduction | pea tendrils || 45
- CHILEAN SEA BASS** | shimeji mushroom risotto | grilled asparagus | red curry || 52
- 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
- BBQ PORK RIBS** | corn esquites | shishito peppers | bbq sauce || 35
- 1855 FILET MIGNON** | spinach gnocchi | chanterelle mushrooms | peppercorn brandy sauce || 63
- ASKIRT STEAK** | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49
- 16OZ BONELESS RIBEYE** | roasted garlic | herb butter || 69

## SHAREABLE SIDES

- ROASTED BRUSSEL SPROUTS** || 13
- CHARRED BROCCOLINI** || 13
- ROASTED MUSHROOMS** || 13
- SPINACH GNOCCHI** || 15
- POTATO PUREE** || 12
- MAC N CHEESE** || 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*

<b>EXECUTIVE CHEF</b>	José Lira
<b>GENERAL MANAGER</b>	Andrew Parker
<b>MANAGING PARTNERS</b>	Jordan Otterbein & McG