

## Small Plates...

**Crispy Brussels ... \$8** tossed in sweet balsamic reduction

**1850 House Salad ... \$9** organic mixed greens, cucumber, tomato, red onion with goat cheese and house balsamic dressing

**Roasted Kale Salad ... \$11** organic kale, butternut squash, roasted red peppers, walnuts, gorgonzola with house balsamic dressing

**House Made Hummus ... \$8** with warm naan bread

**White Fish Spread ... \$9** with warm naan bread

**Hand Cut Fries ... \$6** with truffle oil and parmesan

**Ahi Tuna ... \$12** panko nori crusted tuna, wasabi aioli with carrot slaw

*Salad add-ons: Salmon ... \$7, Tuna ... \$9, Steak ... \$12*

**Bavarian Soft Pretzel ... \$9** with cheddar beer dip

**Baked Feta ... \$8** baked bulgarian feta with walnuts and honey served with crispy pita

## Entrees...

**Vegetable Risotto ... \$16** with kale and butternut squash, topped with parmesan

**Pan Seared Salmon ... \$18** with tomato, roasted pepper Israeli couscous and roasted cauliflower

**1850 House Burger ... \$15** on a toasted brioche bun with lettuce, tomato, onion, served with hand cut fries

**Chicken Pot Pie ... \$16** root vegetables in creamy sage gravy topped with a parsnip biscuit crumble served with greens

**Chop Chop ... \$19** marinated grilled pork chop with sweet potato mash and roasted brussels sprouts

**Baked Halibut ... \$20** over lemon garlic kale risotto

**Fish and Chips ... \$18** beer battered halibut filets over hand cut fries, housemade tartar sauce served with greens

**Steak Frites ... \$22** grilled sirloin with chimichurri and feta fries

**Moqueca ... \$19** brazilian coconut sweet chili lime broth, salmon, cod, shellfish, roasted red peppers and tomato, cilantro garnish, jasmine rice