

SMALL PLATES & SALADS...

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

Quesadilla ... \$11 served with guacamole, house made pico de gallo and sour cream
add veg of the day +1 add chicken or shrimp + \$2

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

Truffle Parmesan Fries ... \$6 hand cut fries with truffle oil and parmesan

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

Mussels ... \$12 steamed in white wine and garlic butter, served with grilled baguette

Mediterranean Board ... \$9 hummus, baba ghanoush, tzatziki with grilled naan bread

Farro Salad ... \$9 italian grain tossed in white balsamic dressing with roasted red peppers tomatoes and garnished with scallions

Arugula Salad ... \$10 organic arugula topped with poached beets and goat cheese

HOUSE SPECIALS ...

Chicken Donor ... \$14 roasted, spiced, shredded chicken on warm naan bread, greens, tzatziki, onions and tomatoes with hand cut fries

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

Shitake Mushroom Risotto ... \$16 creamy risotto with shitake mushrooms

Fish and Chips ... \$16 beer battered cod filets over hand cut fries, tartar sauce served with greens

Pan Seared Salmon ... \$18 served with roasted cauliflower and roasted red pepper, tomato israeli couscous

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

Shrimp and Grits ... \$16 smoky shrimp over cheesy grits

Pork Chop ... \$18 on creamy mashed red potatoes with sautéed green beans

Roast Chicken ... \$16 quarter chicken with smashed potatoes and crispy brussel sprouts

Vegetarian Plate ... \$14 grilled eggplant, roasted cauliflower and crispy green beans on mediterranean farro salad