

SMALL PLATES & SALADS...

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

Roasted Kale Salad... \$12 kale and butternut squash topped with roasted pepper and gorgonzola

Arugula Salad... \$9 organic arugula topped with poached beets and goat cheese

Hummus... \$7 roasted garlic hummus served with warm grilled naan

Quesadilla of the day... \$11 check with server for daily quesadilla

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 grilled naan

Mussels... \$12 steamed in white wine and garlic butter, served with herbed focaccia

Crab Cakes... \$14 lumps of crab bound with panko, served on mixed greens with lemon garlic aioli

HOUSE SPECIALS ...

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

Crab BLT... \$16 on a toasted brioche bun, served with lemon garlic aioli and hand cut fries

Pot Pie... \$16 root vegetables and pulled chicken in a creamy sage gravy, topped with parsnip gluten free biscuit crumble, served with mixed green salad

Risotto... \$16 creamy risotto with roasted butternut squash and peas

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

Pan Seared Salmon... \$20 served with roasted cauliflower and roasted red pepper-tomato Israeli couscous

Truffle Mac... \$16 comforting mac and cheese with smoked gouda topped with truffle oil, served with mixed green salad

Moqueca... \$22 coconut sweet chili lime broth, salmon, cod, shellfish, roasted red peppers and tomato, cilantro garnish over jasmine rice

Pork Chop... \$18 on creamy smashed red potatoes with grilled asparagus

Roast Chicken... \$18 1/4 chicken on smashed potatoes and crispy brussels

Vegetarian Plate... \$15 grilled eggplant, cauliflower and asparagus on Mediterranean farro salad