

STARTERS

Seasonal Soup, vegetarian friendly blend of local produce & seasoning 6

Caesar Salad, romaine lettuce, house made dressing, Grana Padano cheese, spent grain croutons 6

Apple & Brie Salad, cello spinach, local-honey vinaigrette, green apples, brie, toasted walnuts 7

Sweet Potato Fritters, fried Haynes Farming sweet potato fritters, chipotle ranch dipping sauce 7

Crispy Shrimp & Grits, Wright Dairy cheddar grits stuffed Gulf Coast shrimp, smoked tomato dipping sauce, mixed green garnish 11

Roasted Garlic Dip, creamy roasted garlic dip, bread crumb crust, tomato & garlic chip garnish, flatbread chips 10

Onion & Olive Tart, caramelized onions, Kalamata olives, Wright Dairy cheddar cheese, house made pastry, mixed green garnish 11

Mushroom Flatbread, Humble Heart chèvre, mozzarella cheese, roasted mushrooms, fresh sage, house made flatbread 12

Cheese Plate, four local cheeses from Humble Heart Farmstead, Bonnie Blue Farm, & Wright Dairy, sweet onion marmalade, spent grain toast 14

FEATURES

Tenderloin, grilled beef tenderloin, scalloped potatoes, runner beans, horse radish cream sauce 26

Espresso Brisket, braised regional beef brisket, roasted Haynes Farm sweet potatoes, broccolini, espresso glaze 21

Grilled Chicken Pasta, grilled Springer Mountain Farms chicken breast, rotini pasta, smoked Gouda & butternut squash sauce, wilted spinach, fresh herbs 20

Chicken Breast, roasted Springer Mountain Farms chicken breast, mashed potatoes, sautéed seasonal vegetables, pan jus 18

Salmon, grilled salmon, farrotto, roasted Brussel sprouts, brown butter sage sauce 24

Stuffed Trout, pan-roasted trout, bacon & pecan-butter, roasted acorn squash, spicy garlic braised greens, local honey butter 23

NOLA Style Shrimp, sautéed shrimp, basmati rice, wilted spinach, trinity, New Orleans style BBQ sauce, toast 19

Gratuity may be added to parties of 6 or more.

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

VEGETARIAN FEATURES

Tempeh, grilled Rhapsody organic tempeh, roasted Haynes Farm sweet potatoes, broccolini, espresso glaze 18

Cassoulet, braised rosemary white beans, mushrooms, sautéed seasonal vegetables, Grana Padano cheese & bread-crumbs crust 16

Seitan, house made seitan, scalloped potatoes, runner beans, horse radish cream sauce 17

Roasted Squash Plate, roasted butternut & acorn squash, Brussel sprouts, mashed potatoes, brown butter sage sauce 16

Portobello Pasta, grilled balsamic-marinated Portobello mushroom cap, rotini pasta, smoked Gouda & butternut squash sauce, wilted spinach, fresh herbs 18

DRINKS

Fountain Drinks 2.5
Iced Tea 2.5
Juice 3

San Pellegrino Sparkling Water (500mL) 3
Acqua Panna Still Water (500mL) 3

French Press Coffee 5 / 7
French Press Hot Tea 5 / 7

At 1892 East we support local farms, foods, and artisans. Whenever feasible, we source our products from local growers and artisans. We also include a variety of regional products focusing on family farms, organic, and sustainable practices. It is our hope to continue to expand the local farm to fork initiative.

Gratuities may be added to parties of 6 or more.