

STARTERS

- Seasonal Soup**, vegetarian friendly blend of local produce & seasoning 6
- Caesar Salad**, romaine lettuce, housemade dressing, Grana Padano cheese, spent grain croutons 6
- Asparagus Salad**, chilled jumbo asparagus, bacon, mixed greens, tarragon Dijon vinaigrette, cured egg yolk 8
- Leek Tart**, fresh leeks, Wright Dairy Cheddar, housemade pastry, mixed green garnish salad, lemon vinaigrette 9
- Fried Green Tomatoes**, panko breaded green tomatoes, Humble Heart mousseline, bacon & onion marmalade, mixed green garnish 9
- Crispy Shrimp & Grits**, Wright Dairy cheddar grits stuffed Gulf Coast shrimp, smoked tomato dipping sauce, mixed green garnish 11
- Goat Cheese Dip & Jalapeno Preserves**, Humble Heart chèvre blend, mixed herbs, housemade candied jalapeno preserves, pita chips 10
- Vegetable Flatbread**, Humble Heart chèvre, mozzarella cheese, yellow squash, zucchini, red onion, and charred corn, housemade flatbread 12
- Cheese Plate**, four local cheeses from Humble Heart Farmstead & Wright Dairy, sweet onion marmalade, spent grain toast 14

FEATURES

- Blackened Tenderloin**, grilled beef tenderloin, Haynes Farm sweet-potato puree, runner beans, cherry tomatoes, bourbon butter 26
- Pork Loin**, roasted bacon-wrapped pork loin, new potatoes, asparagus, red wine reduction 23
- Lamb**, red wine & orange braised lamb, Roman-style gnocchi, arugula salad 21
- **Chicken Breast**, roasted Springer Mountain Farms chicken breast, mashed potatoes, sautéed seasonal vegetables, pan jus 18
- Salmon**, grilled salmon, Greek-style white beans, roasted fennel, lemon beurre blanc 24
- Stuffed Trout**, pan-roasted trout, artichoke bread-crumb filling, collard greens agrodolce, roasted tomatoes 23
- Shrimp Pasta**, Gulf coast shrimp, linguine, red onions, spinach, fennel, tomato cream broth 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, new potatoes, asparagus, red wine reduction 17

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

Seitan, housemade seitan, Haynes Farm sweet-potato puree, runner beans, cherry tomatoes, bourbon butter 17

Crispy Tofu, panko-breaded fried tofu, linguine, red onions, spinach, fennel, tomato cream broth (sauce contains shrimp stock) 16

Portobello, grilled balsamic-marinated Portobello, Greek-style white beans, roasted fennel, lemon beurre blanc 17

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.

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