

DINNER MENU

STARTERS

- Seasonal Soup**, vegetarian friendly blend of local produce & seasoning 8
- Caesar Salad**, lettuce, Grana Padano cheese, croutons, Caesar dressing 9
- House Salad**, mixed greens, tomato, red onion, carrot, croutons, buttermilk vinaigrette 9
- Crispy Shrimp & Grits**, Wright Dairy cheddar grit stuffed shrimp, smoked tomato sauce 12
- Fried Green Tomatoes**, panko-breaded green tomatoes, Humble Heart mousseline, onion marmalade, mixed green garnish 11
- Cheese Plate**, selection of three local cheeses from Humble Heart Farmstead & Wright Dairy, sweet onion marmalade, crackers 12
- Chicken Dip**, spicy-chile shredded chicken & cheese dip, panko & herb crust, wonton chips 12

FEATURES

- Tenderloin**, grilled beef tenderloin, plantain chips, green beans & tomatoes, chimichurri sauce 30
- Chicken Breast**, roasted Springer Mountain Farms chicken breast, mashed potatoes, seasonal vegetables, pan jus 22
- Salmon**, grilled salmon, spinach spätzle, roasted red onion & Roma tomatoes, lemon beurre blanc 26
- Trout “Hemingway”**, pan-roasted trout, bacon & onion filling, fingerling potatoes, broccolini, lemon butter 24
- Pork Ragu**, braised pork ragu, polenta cake, wilted spinach, roasted onion 22
- Chicken Pasta**, chicken breast, bucatini pasta, garlic confit, tomato, broccolini, olive oil sauce, crispy prosciutto garnish, Grana Padano cheese 22

VEGETARIAN FEATURES

- Seitan**, grilled seitan, plantain chips, runner beans & tomatoes, chimichurri sauce 20
- Portobello**, grilled portobello, spinach spätzle, roasted red onion & Roma tomatoes, lemon beurre blanc 20
- Tofu**, fried tofu, bucatini pasta, garlic confit, tomato, broccolini, olive oil sauce, Grana Padano cheese 20

Gratuity may be added to parties of 6 or more.

DESSERTS

Crème Brûlée, traditional French custard, caramelized sugar top, fresh berries 9

Chocolate Pot de Crème, Dark chocolate custard with white chocolate shavings and house made whipped cream 9

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