

DINNER MENU

STARTERS

- Seasonal Soup**, vegetarian friendly blend of local produce & seasoning 8
- Caesar Salad**, lettuce, Grana Padano cheese, croutons, Caesar dressing 9
- Crispy Shrimp & Grits**, Wright Dairy gouda 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-chili shredded chicken & cheese dip, panko & herb crust, wonton chips 12

FEATURES

- Tenderloin**, grilled beef tenderloin, dauphinoise potatoes, green beans & tomatoes, Chimichurri 30
- Chicken Breast**, roasted chicken breast, mashed potatoes, seasonal vegetables, pan jus 22
- Salmon**, pan roasted salmon, cauliflower puree, green beans & Roma tomatoes, fruit & olive tapenade 26
- Trout**, grilled blackened trout, succotash, roasted tomatoes, tarragon beurre blanc 24
- Pork Cavatappi**, housemade ground pork sausage, cavatappi pasta, asparagus, tomato, walnut pesto, Grana Padano cheese 22
- Shrimp**, sauteed shrimp, herbed citrus couscous, wilted spinach, tomato & mango gazpacho 23

VEGETARIAN FEATURES

- Seitan**, grilled seitan, dauphinoise potatoes, green beans & tomatoes, Chimichurri 20
- Portobello**, balsamic-marinated grilled portobello mushroom, herbed citrus couscous, wilted spinach, tomato & mango gazpacho 20
- Tofu Cavatappi**, tofu, cavatappi pasta, asparagus, tomato, walnut pesto, 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.

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.

