

DINNER MENU

STARTERS

- Seasonal Soup**, vegetarian friendly blend of local produce 8
- Caesar Salad**, lettuce, Grana Padano cheese, croutons, Caesar dressing 10
- Brie & Apple Salad**, cello spinach, green apples, brie, toasted walnuts, local-honey vinaigrette 10
- Crispy Shrimp & Grits**, Wright Dairy gouda grit stuffed shrimp, smoked tomato sauce 13
- Fried Green Tomatoes**, panko-breaded green tomatoes, goat cheese mousseline, onion marmalade, mixed green garnish 13
- Sweet Potato Fritters**, fried Haynes Farming sweet potato fritters, dill & horseradish cream dipping sauce 11
- Cheese Plate**, selection of three local cheeses from Humble Heart Farmstead & Wright Dairy, sweet onion marmalade, crackers 13

FEATURES

- Tenderloin**, grilled beef tenderloin, boulangère potatoes, roasted red onion, green beans, green peppercorn gravy 30
- Brisket**, braised beef brisket, roasted Haynes Farm sweet potatoes, broccolini, espresso glaze 24
- Chicken Breast**, roasted chicken breast, mashed potatoes, seasonal vegetables, pan jus 23
- Chicken Pasta**, grilled blackened chicken breast, rotini pasta, smoked gouda & butternut squash sauce, tomatoes & wilted spinach 23
- Salmon**, grilled salmon, roasted red potatoes, Brussels sprouts, red onion, dried cranberries, orange beurre blanc 26
- Trout "Hemingway"**, pan-roasted trout, bacon & onion filling, herbed red potatoes, broccolini, lemon butter 24
- NOLA Shrimp**, sautéed shrimp, fried grit cake, tomatoes & wilted spinach, spicy New Orleans style BBQ sauce 23

VEGETARIAN FEATURES

- Seitan**, grilled seitan, roasted Haynes Farm sweet potatoes, broccolini, espresso glaze 21
- Portobello**, grilled balsamic-marinated portobello, rotini pasta, smoked gouda & butternut squash sauce, tomatoes & wilted spinach 21
- NOLA Tofu**, tofu, fried grit cake, tomatoes & wilted spinach, spicy New Orleans style BBQ sauce 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.