

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**, shrimp stuffed with grits and Wright Dairy cheese, smoked tomato sauce 13
- Fried Green Tomatoes**, panko-breaded green tomatoes, goat cheese mousseline, onion marmalade, mixed green garnish 13
- Olive Oil Poached Salmon**, dill horseradish dipping sauce, crackers 14
- Cheese Plate**, selection of three local cheeses, sweet onion marmalade, crackers 13

FEATURES

- Tenderloin**, grilled beef tenderloin, potato dauphinoise, roasted red onion, green beans, red wine sauce 30
- Short Rib**, braised beef short rib, fried grit cake, sweet & sour red cabbage, mushroom cream sauce 28
- Chicken Breast**, roasted chicken breast, mashed potatoes, seasonal vegetables, pan jus 23
- Pasta Huntsville**, housemade pork & bacon meat balls, gemelli pasta, tomato sauce, red onions, greens 23
- Salmon**, grilled chili glazed salmon, ginger sweet potatoes, green beans, ginger beurre blanc 26
- Trout "Hemingway"**, pan-roasted trout, bacon & onion filling, herb red potatoes, broccolini, lemon butter 24
- Sautéed Shrimp**, sautéed shrimp, acorn squash bowl, wilted spinach, red onion, honey-ale tomato sauce, roasted seeds 23

VEGETARIAN FEATURES

- Seitan**, grilled seitan, fried grit cake, sweet & sour red cabbage, mushroom cream sauce 21
- Portobello**, grilled balsamic-marinated portobello, gemelli pasta, tomato sauce, red onions, greens 21
- Tofu**, fried tofu, acorn squash bowl, wilted spinach, red onion, honey-ale tomato sauce, roasted seeds 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, white chocolate shavings, housemade whipped cream 9

DRINKS

Fountain Drinks 2.5

Iced Tea 2.5

Juice 3

Harvest Roots Kombucha 6

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.