

LUNCH MENU

Monday -Friday
11 AM - 2PM

STARTERS

Seasonal Soup, vegetarian friendly blend of local produce & seasoning \$8

Caesar Salad, lettuce, Grana Padano cheese, croutons, house made Caesar dressing \$10

Brie & Apple Salad, cello spinach, green apples, brie, toasted walnuts, local-honey vinaigrette \$10

VEGETARIAN

Mushroom Pot Pie, roasted mushrooms, green beans, mirepoix, potatoes, cream sauce, pastry topper \$12

Impossible "Burger", non-meat patty, Wright Dairy cheese, mushroom aioli, kaiser bun, french fries \$14

Portobello Sandwich, grilled balsamic-marinated Portobello mushroom cap, Wright Dairy cheese, mushroom aioli, kaiser bun, french fries \$13

Tofu Sandwich, breaded fried tofu, gochujang buffalo sauce, white sauce, kaiser bun, french fries \$13

MAINS

1892 Burger, house-ground beef patty, Wright Dairy cheese, mushroom aioli, kaiser bun, french fries \$14

Chicken & Apple Sandwich, fried or grilled chicken breast, apple slaw, spicy honey mustard, kaiser bun, french fries \$13

'Korean' Buffalo Chicken Sandwich, grilled or fried chicken breast, gochujang buffalo sauce, white sauce, kaiser bun, french fries \$13

Fried Green BLT, fried green tomatoes, bacon, lettuce, red onion, mushroom aioli, kaiser bun, french fries \$12

Chicken Salad Sandwich, shredded chicken, walnuts, red onions, craisins, kaiser roll, french fries \$13

Catfish Sandwich, fried catfish, tartar sauce, lettuce, tomato, onion, kaiser bun, french fries \$13

Chicken Pot Pie, shredded chicken, green beans, mirepoix, potatoes, cream sauce, pastry topper \$13

Catfish Plate, fried catfish, green beans, sweet cornbread muffin, tartar sauce \$13



DESSERTS

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

Chocolate Pot de Crème, Dark chocolate custard with white chocolate shavings and 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.