

1808 Lunch

Soups & small plates

Ribollita Soup 4.5

cannellini beans, roma tomatoes, kale, sourdough bread

Potato Parsnip Bisque 4.5

leek sauté

Quatro Formaggio Fungi Flatbread 7.5

portobello, ricotta, goat, mozzarella, parmesan

Grilled Romaine Wedge Salad 8.5

creamy balsamic oregano, slow roasted cherry tomatoes, applewood bacon, blue cheese crumbles

Crab Reuben Roulade 8.5

red cabbage sauerkraut, marinated crab, emmenthaler cheese

Large Plates

(Sandwiches served with your choice of garlic parsley fries or chili lime chips)

Spinach & Artisanal Greens 11

artichoke, green beans, shaved fennel, red wine vinaigrette

choice of: house made (not from a can) tuna salad

shrimp salad

chicken salad

1808 Burger 10

sharp white cheddar, shaved lettuce slaw, tomato, thousand island dressing, garlic parsley fries

Open Face Crab Cake Sandwich 15.5

rosemary focaccia, old bay slaw, fried pickle, garlic parsley fries

Impressive Veggie Panini 9

roasted eggplant, fantasia peppers, braised onion, shaved fennel, goat cheese,

Braised Lamb Panini 10

minted onion "jam, manchego cheese, whole wheat baguette,

Meat & Three - \$12.50

(pick your favorite meat and three signature shared sides)

Lamb "Pot Pie"

rutabaga, carrot, french bean

Braised Short Rib

horseradish drizzle, onion crisp

Crispy Miso Trout

rice noodle puff

Roasted Rosemary Airline Breast Chicken

jicama slaw

Complimentary Shared Signature Sides

Roasted wild mushrooms – rosemary

Caramelized Brussels Sprouts & applewood bacon with lemon

"Mac & Cheese" – maytag blue, herb panko crystals

Beverage refresh 4

Mango passion tea

Cranberry elixir

Small Plate Desserts 5

Coconut rice pudding ~ honey tuile

Champagne granita

Chocolate truffle plate ~ heath, cocoa, feuilletine

Cannoli ~ chocolate chip and pistachio

Banana beignet ~ hazelnut crème anglaise

Tiramisu tart ~almost classic

