

1808 BRUNCH

SPECIALTY DRINKS FROM OUR MIXOLOGIST 8

Mimosa

Bloody Mary

SMALL PLATES

PASTRY “BASKET” 6

pyramid muffin, toffee pecan swirl, lemon poppy loaf

BUTTERNUT SQUASH SOUP 4.5

coriander cream

APPLE, WALNUT, & ARUGULA 7.5

celeriac julienne, beet carpaccio, lemon chervil dressing

BLANCO BIANCO FLAT BREAD 7.5

velvety white sauce, asiago, ricotta, mozzarella, parmesan, tomato and sage

PUFF PASTRY PIE & ARTISANAL GREENS 8

maytag blue cheese, caramelized onion, port infused fig jam

LARGE PLATES

CINNAMON CHALLAH BREAD FRENCH TOAST 9.25

mixed berry maple sauce

EGGS YOUR WAY 9

breakfast potatoes, apple wood smoked bacon or sausage

1808 SKILLET 10.50

potatoes, chopped sausage, scallion, roasted red pepper, scrambled egg and melted white cheddar

BREAKFAST BURRITO 8

chorizo sausage, queso blanco, scallion, salsa

ARCTIC CHAR 20

hoisin ginger brushed, farmer dave's micro mustard

PAPPARDELLE FORESTIERE STYLE 15.5

wild mushroom sauté, blistered cherry tomato, roasted endive, cannellini beans, spinach, and pine nuts

1808 GROUND SIRLOIN BURGER 10

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

BRAISED SHORT RIB 18

horseradish drizzle, onion crisp

SIDES

Steel cut oatmeal 2.95

White cheddar grits, grit cracker 5

Sautéed spinach & escarole, cracked hazelnuts, red wine shallots, golden raisins 5

Sausage or bacon 3.75

Fruit salad, tarragon and mint 6.5

DESSERT 5

Jake's freakin' good chocolate cake

Bourbon bread pudding ~ apple bourbon glaze

Banana beignet ~ hazelnut crème anglaise (be sure to shake 'em)