

1808 DINNER

SMALL PLATES

PASTRAMI TUNA 8.5

artichoke, nicoise olives, manchego cheese, lemon aioli, grilled focaccia

CHICK PEA FRITTERS 6.5

lemon & oregano, chipotle remoulade

SEA SALT AND MALT VINEGAR HOUSE POTATO CHIPS 4.5

LAMB MEATBALLS 6

aromatic spiced, tzatziki zucchini "spaghetti"

SHRIMP & GRITS 1808 STYLE 8.5

pork belly chow chow

GRILLED PINEAPPLE & HAM FLAT BREAD 7.5

nueske's canadian bacon, pineapple, herb tomato sauce, mozzarella and cotija cheese

GRILLED CHEESE PUPUSA (HOT POCKET) 7

local chevre, fig, onion and white port

SUMMER CLAM POT 8

carolina crawfish, little neck clams, ale, corn, chorizo, crispy fennel

AS ENTRÉE..... 18

MID COURSE

CHILLED CRUDO TOMATO SOUP 4.5

spiced red pepper sauce, shaved fennel, salt, sour cream

CAULIFLOWER VELVET 4.5

crispy pulled duck, Andalusian spiced tomatoes

CRISPY CALAMARI SALAD 8.5

dusted in chick pea flour and fried curry tomato confit vinaigrette, local greens

WATERMELON 7.5

local goat feta, jicama and cress, basil drizzle

GRAPES & GREENS 8

artisanal greens, spicy pecans, muscatel vinaigrette

LARGE PLATES

BRONZED QUAIL BREAST 19

roasted quince, kohlrabi nest, fried quail egg

“STUFFED MUSHROOM CAP” (VEGAN) 15.5

portobello mushroom, seitan, quinoa, toasted almonds, chili verde vinaigrette

ROSEMARY & SPICE RUBBED LAMB T BONE 26.5

orange harissa glaze, english cucumber and mache salad

JAMAICAN SHORT RIB 23

jerk spice, mixed pepper escoveitch, yucca chips

CAVETELLI TOSCANA 17

italian sausage, fire roasted peppers, capers, pine nuts, mustard greens, olives, EVOO, herb blend

NEW YORK STRIP 28

corn and mushroom hash, zucchini frites, chimichurri sauce

FARM RAISED STRIPED BASS “FRANCAISE” 18

pistachio battered, petit greens and beet chips, sweet sherry vinegar reduction

CHINATOWN ARCTIC CHAR 20

enoki and wood ear mushrooms, bok choy, black bean sauce, chili won ton crisps

BONELESS PORK CHOP 19

Honey bourbon glaze, roasted peaches, brittle

1808 SEAFOOD FEATURE 18.08

SIGNATURE SIDES 4.5

Panzanella~ heirloom tomato, spinach, sour dough, creamy oregano

Ratatouille~ corn, peppers, eggplant, zucchini

Warmed black-eyed pea “salsa” ~ champagne vinaigrette

Fried green tomatoes ~ chalula aioli

Three potato salad ~ warm scallion, bacon, violet mustard dressing

Cilantro jicama slaw

