

# 1808 LUNCH

## SOUPS & SMALL PLATES

CHILLED CRUDO TOMATO SOUP 4.5

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

CAULIFLOWER VELVET 4.5

*crispy pulled duck, andalucian spiced tomatoes*

ALOHA FLAT BREAD 7.5

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

WATERMELON 7.5

*local goat feta, jicama and cress, basil drizzle*

ROMAINE WEDGE 8.5

*creamy balsamic oregano, slow roasted cherry tomato, applewood bacon, blue cheese*

FOR AN ENTRÉE.....

*Add grilled Ashley Farm's chicken | 2.5*

*or*

*Add seared Arctic char | 4.5*

## SANDWICH BOARD AND LARGE PLATES

1808 BURGER 10

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

TURKEY PANINI 10

*sautéed onion, tomato, provolone, pepper cress and chipotle mayonnaise, garlic parsley fries*

**LAMB MEATBALL PITA POCKET 10**

*tzatziki, oregano, shaved red onion, sun dried tomato, shredded lettuce, garlic parsley fries*

**OPEN FACE CRAB CAKE SANDWICH 15.5**

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

**OLD SCHOOL FRUIT PLATE 9.5**

*Farmers market selection, blueberry madeleine*

**“STUFFED MUSHROOM CAP” (VEGAN) 10**

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

**MEAT & THREE \$12.50**

**PICK YOUR FAVORITE MEAT**

AND ENJOY.....THREE SIGNATURE SIDES OF THE DAY

**JAMAICAN SHORT RIB**

*jerk spice, mixed pepper escoveitch, yucca chips*

**CHINATOWN ARCTIC CHAR**

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

**ROASTED ROSEMARY AIRLINE CHICKEN BREAST**

*jicama slaw*

**BEVERAGE REFRESH 4**

*Mango passion tea*

*Cranberry elixir*

