

DINNER



served beginning at 5PM, Tuesday-Saturday.

HORS D'OEUVRE

BRUSCHETTA roma tomato, basil, parsley, buratta, crostini, & balsamic drizzle. 9

OYSTERS* served raw on the half shell, pear mignonette, granita, hot sauce, & crackers.
half dozen 15 ~ dozen 24

HUMMUS roasted red pepper hummus, crostini, & crudités. 10

TUNA TARTARE* sashimi-grade tuna, wakame, nori, avocado salsa, sriracha aioli, & fried wonton chips. 15

CHEESEBOARD

Chef's selected cheese, seasonal fruit, crostini, raspberry jam, and honey. 24
add charcuterie, olive, pickle, fig jam, & mustard aioli. 32

SALAD & SOUP

CAESAR romaine, parmesan, fried garlic, & house-made croutons. 3.5 / 8

AUTUMN SALAD bartlett pear, goat cheese, pistachio, arugula, & balsamic honey vinaigrette. 12

HOUSE SALAD mixed green, pickled onion, cherry tomato, cucumber, & crouton. 3.5 / 8

KALE SALAD roasted butternut squash, candied pecan, feta, apple, dried cranberry, & citrus vinaigrette. 12

Protein Additions & Dressings

Chicken 5 ~ Shrimp 7 ~ Ahi Tuna 8 ~ Salmon 9 ~ Skirt Steak 10

house dressings: creamy herb, caesar, bleu cheese, balsamic honey vinaigrette, citrus vinaigrette, honey mustard

SOUP DU JOUR

cup 5 ~ bowl 9

SHE-CRAB SOUP

cup 7 ~ bowl 12

CHEF'S SPECIALTY

BUTTERNUT SQUASH RAVIOLI hand-made, butternut squash, porcini mushroom, ricotta, sage, brown butter sauce, & almond. 19

ROASTED PORK OSSO BUCCO mushroom parmesan risotto and gremolata. 24

CATCH OF THE DAY chef-inspired seasonal accompaniments. Mkt Price

FAROE ISLAND SALMON 8 oz pan seared skin-on, broccoli rabe, rice pilaf, & yogurt sauce. 26

BIGOS hunters' stew; kielbasa sausage, bacon lardon, cabbage, sauerkraut, potato, carrot, apple, dill, & rye bread. 17

BUTTERMILK FRIED HEN split cornish game hen, rainbow chard, potato purée, and velouté. 19

1855 SWIFT ANGUS BURGER*

½ lb patty, bacon, gorgonzola, fried shallot, house-made pickle, mustard aioli, challah bun, and sautéed fingerling potato. 15

1855 SWIFT CHOICE FILET*

7 oz center-cut, sautéed fingerling potato, exotic mushroom, and demi-glace. 32

FOR THE TABLE

CRISPY BRUSSELS & BACON 9

RICE PILAF 9

SAUTÉED FINGERLING POTATO 12

BROCCOLI RABE 8

SAUTÉED RAINBOW CHARD 8

POTATO PURÉE 10

MUSHROOM PARMESAN RISOTTO 15

SEASONAL VEGETABLE Mkt

*consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.