

Soups and Starters

1509 FRENCH ONION — 11

Crouton, Baby Swiss, and Chives

LOADED BAKED POTATO SOUP — 8

Bacon, Chives, and Cheddar (GF)

HOUSE SMOKED SALMON CAKES — 9

Fried Capers and Crème Fraîche (GF)

GA WHITE SHRIMP LETTUCE WRAPS — 16

Kiwi Salsa, Cilantro, and Lime (GF)

BEEF CARPACCIO — 15

House Lemon Oil, Fried Capers, and Parmesan (GF)

FRIED FETA — 13

Honey, Dates, Arugula, and Lemon Vinaigrette

LOCAL SOURDOUGH BY SOUSBROUGH — 6

Herb Butter and Sea Salt

BAKED BRIE — 14

House Pie Dough, Red Pepper Jam, and House Crackers

SMOKED LOCAL FISH DIP* — 14

Datil Pepper, Shallots, Cream Cheese, and Sourdough

Signature Sides

ASPARAGUS OSCAR — 14

Bearnaise and Crab Claw Meat (GF)

BUTTERMILK MASHED YUKON POTATO — 5

Roasted Garlic and Chives (GF)

FRIED BRUSSELS — 9

Sorghum Vinaigrette, Peanuts, and Parmesan

CRACKED LOCAL BROCCOLI — 8

Parmesan and Almonds (GF)

MUSHROOM MEDLEY — 9

Shallots, Garlic, and Butter (GF)

SEASONAL SAUTÉED VEGETABLES — 9

Broccoli, Carrot, Local Squash, and Green Peas (GF)

Accompaniments

BLUE CRAB CLAW OSCAR* — 13

GORGONZOLA CRUST — 4

GRILLED ONIONS — 3

WILD GEORGIA WHITE SHRIMP* — 13

BORDELAISE SAUCE

BÉARNAISE SAUCE

CHIMICHURRI SAUCE

MENU CREATED WITH FRESH AND SEASONAL INGREDIENTS BY
EXECUTIVE CHEF CHRIS LAGRONE AND SOUS CHEF JOSH MCFALL.

Salads

Add a Protein: Chicken (\$8), Salmon (\$18), or Shrimp (\$13)

1509 CAESAR — 12

Romaine, Cracked Black Pepper, and Flatbread Strips (GF)

Option Available)

CHOPPED SALAD — 12

Romaine, Gorgonzola, House Bacon, Pickled Red Onion, and

Farm99 Tomato, with Buttermilk Blue Cheese Dressing (GF)

SALAD OF THE WEEK FROM FARM 99 — *MKT*

Fresh Local Produce from our Friends at Farm 99

Specialties

BUTTER CHICKEN — 24

Yogurt, Indian Spices, Basmati Rice, and Toasted Naan (GF)

Option Available)

CATCH OF THE DAY* — *MKT*

Spring Pea Risotto, Seared Strawberry Onion, Wilted Arugula,

and Beurre Blanc (GF)

PAN SEARED SALMON* — 29

Carrot Ginger Puree, Asparagus, Roasted Local Squash, and

Almonds (GF)

SUMMER SHRIMP SOFRITO — 29

House Made Fettuccini, Farm99 Tomatoes, and Butter

WILD GEORGIA WHITE SHRIMP AND GRITS — 29

Smoked Cheddar Grits, Cajun Butter, House Bacon, and

Sweet Heat Chutney (GF)

1509 HOUSE GROUND BURGER* — 18

Special Sauce, White American Cheese, Pickles, Bibb

Lettuce, Tomato, and Red Onion served on a Seared

Challah Bun (GF Option Available)

12OZ HOUSE BACON WRAPPED PORK

TENDERLOIN — 26

Sweet Pea Puree, German Potatoes, and Luxardo Cherry

Glaze (GF)

8OZ HAND CUT FILET — *MKT*

Choice of Side and Sauce of your Choosing (GF)

HOUSE CUT STEAK OF THE WEEK* — *MKT*

Choice of Side and Sauce of your Choosing (GF)

\$5.00 Split Entrée Charge

(GF) Gluten Free - Our gluten-free items are prepared in a shared kitchen. We cannot ensure 100% safety against cross-contact. Not recommended for those with severe celiac disease.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**20% gratuity will be added to parties of six (6) or more and for tabs left open at the end of the night.

***Please notify your server of any allergies. Our kitchen handles various ingredients; cross-contact may occur.