

Soups and Small Plates

**1509 FRENCH ONION** — 11  
Crouton, Baby Swiss, and Chives

**BLISTERED LOCAL SHISHITO PEPPERS** — 8  
Farm99 Peppers, Sea Salt, and Lemon Pepper Aioli

**BÁNH MÌ LETTUCE WRAP** — 14  
Vietnamese Style Pork, Carrot, Daikon, Jalapeño , Cilantro, Cucumber, and House Ponzu

**BEEF CARPACCIO\*** — 17  
House Lemon Oil, Fried Capers, Shaved Parmesan, Sea Salt, and Pickled Red Onion

**CORN RIB ELOTES** — 9  
Cilantro Crema, Cotija Cheese, and Charred Lime

**LOADED BAKED POTATO SOUP** — 8  
Bacon, Chives, and Cheddar

**LOCAL COTTAGE SOURDOUGH** — 6  
Herb Butter and Sea Salt

**SMOKED LOCAL FISH DIP\*** — 14  
Datil Pepper, Shallots, Cream Cheese, and Sourdough

Signature Sides

**ASPARAGUS OSCAR** — 15  
Hollandaise and Crab Claw Meat

**BUTTERMILK MASHED YUKON POTATO** — 7  
Roasted Garlic and Chives

**FRIED BRUSSELS** — 9  
Sorghum Vinaigrette, Peanuts, and Parmesan

**HOUSE BACON WRAPPED GREEN BEANS** — 8

**MUSHROOM MEDLEY** — 9  
Shallots, Garlic, and Butter

**SEASONAL SAUTEED VEGETABLES** — 9  
Zucchini, Summer Squash, Leeks, Sweet Corn, and Green Beans

Steak Accompaniments

**BLUE CRAB CLAW OSCAR\*** — 13  
**GORGONZOLA CRUST** — 4  
**GRILLED ONIONS** — 3  
**WILD GEORGIA WHITE SHRIMP\***— 13  
**BORDELAISE SAUCE**  
**BEARNAISE 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

**CHOPPED SALAD** — 12  
Romaine, Gorgonzola, Bacon, Pickled Red Onions, and Tomato with Buttermilk Blue Cheese Dressing

**SALAD OF THE WEEK FROM FARM 99** — *MKT*  
Fresh Local Produce from our Friends at Farm 99

Specialties

**1509 HOUSE GROUND BURGER\*** — 18  
Special Sauce, White American Cheese, Pickles, Bibb Lettuce, Tomato, and Red Onion served on a Seared Challah Bun

**BUTTER CHICKEN** — 24  
Yogurt, Spices, Basmati Rice, and Toasted Naan

**CATCH OF THE DAY\*** — *MKT*  
Parmesan Risotto, Fire Roasted Corn, Leeks, and Beurre Blanc

**HERB CRUSTED HOKKAIDO SCALLOPS** — 33  
Zucchini and Summer Squash Noodles, Red Bliss Potatoes, Tomatoes, and Herb Butter

**DILL BASTED SALMON\*** — 29  
Tri-Colored Rotini, Cucumber, Tomato, Kalamata Olive, Pepperoncini, Dill, and Feta served with Greek Vinaigrette

**MISO SHRIMP RAMEN** — 27  
Crispy Pork Belly, Six Minute Egg, Mushrooms, Pickled Daikon, Scallion, and Ginger topped with Crispy Wonton Strips

**WILD GEORGIA WHITE SHRIMP AND GRITS** — 29  
Smoked Cheddar Grits, Cajun Butter, House Bacon, and Sweet Heat Chutney

Chops and Steaks

**12oz HOUSE BACON WRAPPED PORK TENDERLOIN** — 26  
Sweet Potato Puree, Green Beans, Zucchini, Summer Squash, and Pepper Coulis

**HOUSE CUT 8oz FILET\*** — *MKT*

**HOUSE CUT STEAK OF THE WEEK\*** — *MKT*

\$5.00 Split Entrée Charge

\*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.