

Soups and Small Plates

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

1509 SMOKED HOUSE SAUSAGE PLATE — 15
House Sauerkraut and Caraway Mustard

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 RYE 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, Pickles, Bibb Lettuce, Tomato, Red Onion, Duck Egg Jam 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

GREEK SHRIMP PASTA — 29
Tri-Colored Rotini, Cucumber, Tomato, Kalamata Olive, Pepperoncini, Dill, Feta, and Greek Vinaigrette

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

SALMON* — 29
House Refried Beans, Cilantro Rice, and Watermelon Corn Salsa

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 Bean, 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.

**18% 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.