

Soups and Starters

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

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

BUFFALO CAULIFLOWER TEMPURA — 8
Datil Pepper Buffalo and Crumbled Gorgonzola

PORK SKEWER AL PASTOR — 13
Pineapple Dust and Guajillo Aioli

TUNA TARTARE* — 16
Sushi Rice, Cucumber Salad, Eel Sauce, with Housemade Sesame Crackers

TOMATO GALETTE — 9
House Pie Dough, Caramelized Onion, Parmesan, and Basil

LOCAL SOURDOUGH BY SOUSBROUGH — 6
Herb Butter and Sea Salt

CHEESE BOARD — MKT
Chef’s Selection of Three Cheeses, House Crackers, Pepper Mustard, and Olive Tapenade

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

Signature Sides

ASPARAGUS OSCAR — 14
Bearnaise and Crab Claw Meat

BUTTERMILK MASHED YUKON POTATO — 7
Roasted Garlic and Chives

FRIED BRUSSELS — 9
Sorghum Vinaigrette, Peanuts, and Parmesan

SPAGHETTI SQUASH BEURRE MONTE — 7
Parmesan and Cracked Black Pepper

MUSHROOM MEDLEY — 9
Shallots, Garlic, and Butter

SEASONAL SAUTÉED VEGETABLES — 9
Snow Peas, Butternut Squash, Cauliflower, Parsnips, and Turnips

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, House 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

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

CATCH OF THE DAY* — MKT
Butternut Squash Risotto, Snow Peas, Shallots, and Beurre Blanc

BOURBON GLAZED SALMON* — 29
Asparagus, Cauliflower Two Ways, and Pecans

STEAK TIPS WITH HOUSEMADE FETTUCCINE — 26
Mushrooms, Parsnips, Turnips, and Parmesan Cream

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

PAN SEARED DOMESTIC SCALLOPS — MKT
Spaghetti Squash, House Bacon, Turnips, and Gremolata

12oz HOUSE BACON WRAPPED PORK
TENDERLOIN — 26
Brussels Sprouts, Butternut Jam, Parsnip Puree, and Rosemary Chili Syrup

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

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.