



The 1889 Pub & Grille

STARTERS

Sweet Potato Tostadas \$10

Roasted Sweet Potatoes, Red Onion, Ancho Chiles served over Warm Tortillas

Snapper Soup \$7

A Philadelphia Classic. Our chefs break down the whole turtle shell in house to make this decadent soup.

Crispy Cauliflower \$8

Fried Cauliflower Florets with Pepper Almond Pesto

Buffalo Chicken Wings \$8

Our Fresh Jumbo Wings tossed in your choice of House Made Hot Sauce, BBQ, or Thai Sesame Sauce

Meatballs \$12

Traditional Meatballs with a Mushroom Ragu & Shaved Pecorino Cheese

Artisanal Cheese Plate \$17

Our Cheese plate includes Cypress Grove Purple Haze, "Barely Buzzed," and Pecorino Toscana and is served with a House Made Rye Baguette, Lamb

SALADS

Caesar Salad \$6/\$10

Romaine Lettuce, Cherry Tomatoes, Brioche Croutons, Parmesan Cheese and House Made Caesar Dressing.

Fall Squash Salad \$8

Squash, Onions, Apple Cider Vinaigrette with Toasted Walnuts

Clubhouse Salad \$9

Spinach, Pecans Goat Cheese, Strawberries in a Poppy Seed Dressing

Add Grilled Chicken \$4.5

Add Steak \$5

SIDES

Grilled Asparagus \$6

Bok Choy \$6

Mac N Cheese \$6

Seared Cauliflower \$6

Baby Potatoes \$6

Sweet Potato Puree \$6

SANDWICHES

All Sandwiches & Burgers are served with Fries or Side Salad

1889 Burger \$13

Topped with Vermont Cheddar, Apple Smoked Bacon and Caramelized Onions, served with Fries

Chickpea Parmesan Sandwich \$11

Ground Chickpeas fried into a patty, topped with Mozzarella and Marinara on Brioche, served with Fries

Cubano \$12

Mojo Pork with Ham, Swiss Cheese, Pickles, Mustard & Mayo on

PASTAS

Cacio e Pepe \$11/\$19

Black Pepper Chitarra with 6 month aged Pecorino Crotonese Cheese.

Mushroom Ravioli \$12/\$20

House Made Mushroom Ravioli stuffed with Sautéed Mushrooms tossed in an Onion Crema with Toasted Hazelnuts & Crispy Sage

Duck Ragu Fettucine \$12/\$20

House Made Fettucine with Slow Roasted Duck Breast and Apricots

ENTREES

Fish & Chips \$18.50

6 oz. Filet of Cod, battered and deep fried, served with hand cut Potato Wedges and a Slaw with Pickled Cippolinis, Carrots, and Cucumbers

Grilled Skirt Steak \$18

Marinated Grilled Skirt Steak served with Pickled Mushrooms & Arugula

Chicken Confit \$15.5

Chicken Breast Confit with Parsnip Puree and Kohlrabi Salad

Braised Pork \$15.5

Slow Braised Pork Shoulder with Baby Potatoes & Apple Puree

Short Rib Mac & Cheese \$15

Rotini Noodles in a Sauce made from American, Cheddar, and Parmesan, tossed with Braised Short Ribs and topped with Bread Crumbs until Crispy

Steakhouse Filet Mignon \$35

8 ounce, Center Cut Filet Mignon Served with Sweet Potato Puree & Bok Choy

POST-TRAINING

Grilled Chicken \$15.5

Grilled Chicken seasoned with Salt & Pepper accompanied by Grilled Asparagus

Steamed Cod \$18.5

Steamed Cod with Lemon with a side of Steamed Spinach

Consuming raw or undercooked meat, poultry, seafood, or eggs may result in food borne illness.