



1889 PUB & GRILLE DINNER MENU

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

MEATBALLS \$12
Traditional Meatballs with a Mushroom Ragu and Shaved Pecorino Cheese

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

ARTISANAL CHEESE PLATE \$17
Our Cheese plate includes Cypress Grove Purple Haze, "Barely Buzzed", and Pecorino Toscana. Served with house made Rye Baguette

SALADS

CAESAR SALAD \$6/\$10
Romaine Lettuce, Cherry Tomatoes, Brioche Croutons, Parmesan Cheese and House Made Caesar Dressing

CLUBHOUSE SALAD \$9
Spinach, Pecans Goat Cheese, Strawberries in a Poppy Seed Dressing

FALL SQUASH SALAD \$8
Squash, Onions, Apple Cider Vinaigrette with Toasted Walnuts

ADD PROTEIN TO ANY SALAD
Grilled Chicken \$4.5
Steak \$5

SANDWICHES

CHICKPEA PARMESAN \$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

1889 BURGER \$13
Topped with Vermont Cheddar, Apple Smoked Bacon and Caramelized Onions, served with Fries

All Sandwiches & Burgers are served with Fries or Side Salad

PASTAS

CACIO E PEPE \$11/\$19
Black Pepper Chittarra with 6 month aged Pecorino Crotonese Cheese.

DUCK RAGU FETTUCINE \$12/\$20
House Made Fettucine with Slow Roasted Duck Breast and Apricots

MUSHROOM RAVIOLI \$12/\$20
House Made Mushroom Ravioli stuffed with Sautéed Mushrooms

ENTREES

FISH & CHIPS \$18.5
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

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

BRAISED PORK \$15.5
Slow Braised Pork Shoulder with Baby Potatoes & Apple Puree

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

SIDES \$6 EACH

GRILLED ASPARAGUS
BOK CHOY

MAC N' CHEESE
SEARED CAULIFLOWER

BABY POPATOES
SWEET POTATO PUREE

DESSERT

BREAD PUDDING \$7
Apple and Cinnamon Bread Pudding with Crème Anglaise

GELATO \$7
Chocolate or Vanilla