

**SERVING DINNER:**  
Tuesday – Friday  
5:00 – 10:00 PM  
Drink Service only on Mondays

**1889**  
PUB & GRILLE

**MAKE A RESERVATION:**  
215 – 772 – 1541  
or delroy@rcop.com

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## **SOUPS OF THE WEEK**

**CREAMY CARROT**

**TOMATO**

**SNAPPER**

## **SPECIALS OF THE WEEK**

**CRISPY FRIED NASHVILLE  
HOT OYSTERS**

**LEMON TARTAR SAUCE**

**SHORT RIB  
RIGATONI**

**WILD MUSHROOM RAGU,  
ROASTED GARLIC, PECORINO**

**WEEKLY FRESH MARKET  
FISH ENTRÉE**

**MARKET PRICE ASK YOUR SERVER FOR DETAILS**

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**- SMALL BITES -****SOUPS**

SNAPPER  
TOMATO  
SOUP DU JOUR

**RC DRUNKEN MUSSELS**

RC IPA, SPICY ROASTED TOMATO SAUCE,  
GARLIC, LEMON, GRILLED SOURDOUGH

**RC WINGS**

5/10 PCS

BUFFALO, BBQ, SRIRACHA-HONEY GARLIC

**RHODE ISLAND CALAMARI**

HOT CHERRY PEPPERS, GARLIC BUTTER,  
LEMON-SRIRACHA AIOLI

**SOUTHERN SKILLET  
MAC & CHEESE**

CHEESE BLEND, TOASTED LEMON  
BREADCRUMBS *ADD: LUMP CRAB + \$*  
*GRILLED CHICKEN + \$ OR BEEF SHORT RIB + \$*

**DEVILED EGGS 3 WAYS**

TRADITIONAL, BACON & TOMATO,  
GARLIC CHILI

**BLISTERED SHISHITO PEPPERS**

CHILIS & GARLIC, SRIRACHA AIOLI

**RC BOARD**

HAND SELECTED CHEESES & CHARCUTERIE,  
CANDIED SPICY NUTS, SUN DRIED CHERRIES,  
FIG JAM, GRAPES, OLIVES, GHERKINS,  
CRACKERS & CROSTINI

**LEMON HUMMUS**

KALAMATA OLIVES, SPICY CHICKPEAS,  
CRUMBLLED FETA, GRILLED NAAN

**TUNA TATAKI**

SPICY CITRUS SOY,  
CUCUMBER-WAKAME SALAD,  
GARLIC CHILI CRUNCH, MICRO GREENS

**HOT CRAB & ARTICHOKE DIP**

JALAPEÑO, SPINACH, PARMESAN &  
TOASTED PRETZELS

**- FLATBREADS -****ARTICHOKE & SPINACH**

SUN-DRIED TOMATOES,  
ROASTED PEPPERS, RED ONIONS,  
MOZZARELLA

**PHILLY CHEESESTEAK**

SHAVED STEAK, PROVOLONE &  
MOZZARELLA, CARAMELIZED ONIONS

**BBQ CHICKEN**

RED ONION, CHEDDAR &  
MOZZARELLA CHEESE, BBQ SAUCE,  
CILANTRO

**- FORK -**

ADD TO ANY SALAD: GRILLED CHICKEN | GRILLED SHRIMP | GRILLED SALMON | TUNA | STEAK

**BLT WEDGE**

CRUMBLLED BLUE CHEESE, AVOCADO, RADISH,  
EGG, SMOKED BACON, TOBACCO ONIONS,  
HOMEMADE BLUE CHEESE DRESSING

**CLASSIC CAESAR SALAD**

SHAVED PARMESAN,  
HARDBOILED EGG, WHITE ANCHOVY,  
SOURDOUGH CROUTONS

**AVOCADO TUNA POKE BOWL**

EDAMAME, CABBAGE, ORANGES, TOMATOES,  
CARROTS, CUCUMBER, MANGO, CITRUS-THAI  
BASIL RICE, SRIRACHA-SWEET SOY MAYO

**AUTUMN BURRATA SALAD**

BABY ARUGULA, BUTTERNUT SQUASH,  
POMEGRANATE SEEDS, TOASTED PUMPKIN SEEDS,  
SUN DRIED CRANBERRIES, PICKLED RED ONIONS,  
HONEY CHILI BALSAMIC

**FALL CRUNCH SALAD**

BABY ARUGULA & SPINACH, TRI-COLORED  
HEIRLOOM CARROTS, APPLES, WATERMELON RADISHES,  
ENGLISH CUCUMBERS, COTIJA, CANDIED SPICY PEANUTS,  
APPLE CIDER MAPLE DRESSING

**- HANDHELD -**

SANDWICHES COME WITH A CHOICE OF HOUSEMADE KETTLE CHIPS, FRIES, OR A SIDE SALAD

**SOUTHERN FRIED  
CHICKEN SANDWICH**

SLAW, PICKLES, SWISS,  
CRISPY BACON, HONEY DIJON AIOLI

**RCLUB BURGER**

LTO, PICKLE, CHOICE OF CHEESE,  
TOASTED BRIOCHE BUN

**1889 BURGER**

COOPER SHARP, WHISKY BACON  
JAM, GRILLED LONG-HOTS,  
SPICY-1000 ISLAND AIOLI

**CHESAPEAKE  
CRABCAKE SANDWICH**

NEW ORLEANS REMOULADE,  
SLAW & TOMATO, BRIOCHE BUN

**- BIG PLATES -****GRILLED SALMON**

ORZO-CRAB RISOTTO,  
GARLIC SPINACH,  
YUZU-CAPER BUTTER SAUCE

**CHICKEN MILANAISE**

BABY ARUGULA, LEMON, CAPERS,  
ROASTED TOMATO CONFIT,  
BALSAMIC GLAZE

**PAN-SEARED  
CRAB CAKES**

GARLIC MASHED POTATOES,  
GRILLED ASPARAGUS,  
NEW ORLEANS REMOULADE

**SHRIMP & GRITS**

SMOKED CHEDDAR CHEESE GRITS,  
TRINITY, ANDOUILLE SAUSAGE,  
CRAB GRAVY

**GRILLED STEAK FRITES**

BISTRO FILET, TRUFFLE PARMESAN FRIES,  
CAFÉ DE PARIS BUTTER, SEA SALT,  
GARLIC MUSTARD AIOLI

**BEEF RIBEYE STEAK**

GARLIC MASHED POTATOES,  
GRILLED ASPARAGUS, CHIMICHURRI

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# 1889 DRINKS

## MAKE A RESERVATION:

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## - SPARKLING -

### PROSECCO ROSE EXTRA DRY BRUT

BRILLA, ITALY

### PROSECCO EXTRA DRY BRUT

BRILLA, ITALY

## - ROSÉ -

### GERARD BERTRAND COTE DES ROSES

LANGUEDOC, FRANCE

## - WHITE BY THE GLASS -

### SAUVIGNON BLANC, ARONA

MARLBOROUGH, NZ 2021

### SAUVIGNON BLANC, CHÂTEAU LES REUILLES

BORDEAUX, FRANCE 2021

### CHARDONNAY, CHATEAU DE LA GREFFIÈRE

MACON LA ROCHE, BURGUNDY, FRANCE 2019

### SANCERRE, LA GARENNE

DOMAINE GIRARD, CONTRÔLÉE, FRANCE 2021

### DOMAINE DE BILA-HAUT

CÔTES-DU-ROUSSILLON, FRANCE, 2021

## - WHITE BY THE BOTTLE -

### PINOT GRIGIO, SPINELLI

ATESSA, ITALY 2020

### RIESLING, DR. LOOSEN "GRAY SLATE"

MOSEL RIVER, GERMANY 2019

### CHARDONNAY, PAUL HOBBS

SONOMA COAST, CA 2019

### VERMENTINO, AIA VECCHIA

TUSCANY, ITALY, 2021

## - RED BY THE GLASS -

### PINOT NOIR, CHAD

WILLAMETTE VALLEY, OREGON 2020

### CABERNET SAUVIGNON, SILVER PALM

CA 2021

### MERLOT, CUSUMANO

SICILY, ITALY 2021

### BORDEAUX, CHATEAU GACHONT

MONTAGNE ST. EMILION, FRANCE 2018

### MONTEPULCIANO, ALLUMEA ROSSO

TERRE DI CHIANTI, ITALY, 2020

### SUPER TUSCAN, CAB BLEND

NON CONFUNDITOR, TUSCANY, ITALY

## - RED BY THE BOTTLE -

### CHIANTI CLASSICO, TENUTA DI LILLIANO

TUSCANY, ITALY 2021 – 375OZ

### PINOT NOIR, BANSHEE

SONOMA COUNTY, CA, 2019

### BORDEAUX, CHATEAU HAUT LOGAT

HAUT-MEDOC 2016

### CÔTES-DU-RHÔNE

FERRATON PERE & FILS, FRANCE, 2021

### RIOJA, SEIS DE LUBERRI

TEMPRANILLO RIOJA, SPAIN, 2022

### MALBEC, KAIKEN ESTATE

MENDOZA, ARGENTIA 2020

### HIGHNOON

PINEAPPLE / WATERMELON / PEACH / TEQUILA

### SURFSIDE

ICED TEA / LEMONADE

### STATESIDE

ORANGE / BLACK CHERRY / PINEAPPLE

### TOP DOG

BLOOD ORANGE MARGARITA / GRAYHOUND

## - COCKTAILS -

### THE CLUTCH

RYE WHISKEY, APEROL, CARPANO  
ANTICA SWEET VERMOUTH

### CARAMEL APPLE MULE

CARAMEL VODKA, LIME JUICE,  
APPLIE CIDER, GINGER BEER

### HALFTIME

BOURBON, TRIPLE SEC, LEMON &  
LIME JUICE, SIMPLE SYRUP

### STONED SAZERAC

INFUSED BRANDY & BOURBON,  
SIMPLE SYRUP, PEYCHAUD'S  
BITTERS, ABSINTHE

### PAIR OF PEARS

TITO'S VODKA, GIN, OR TEQUILA, ST.  
GERMAIN ELDERFLOWER, YUZU JUICE

### CROWN ME

CROWN ROYAL, SIMPLE SYRUP,  
LEMONADE, UNSWEETENED ICED TEA

### GAME, SET, MATCH

BOURBON, CARPANO ANTICA FORMULA  
VERMOUTH, AMARO, ANGOSTURA  
AROMATIC & ORANGE BITTERS

### BLACKBERRY POMEGRANATE MARGARITA

TEQUILA, BLACKBERRY  
POMEGRANATE SYRUP, LIME JUICE

### FALL FORWARD

REMY MARTIN VSOP COGNAC, GINGER LIQUEUR, APPLE JUICE,  
EGG WHITE, PARISIENNE ABSINTHE, ANGOSTURA AROMATIC BITTERS

### ESPRESSO MARTINI

STOLI VANILLA VODKA, KAHLUA,  
CRÈME DE COCOA, ESPRESSO,  
ESPRESSO BEANS

### CAFETERO ESPRESSO MARTINI

ESPRESSO COFFEE & VODKA. ENJOY  
OVER ICE, WITH COFFEE, OR AS A  
MARTINI

### CAFETERO CARAJILLO

ESPRESSO COFFEE. EXCELLENT  
COFFEE TASTE WITH A HINT OF  
VANILLA AFTERTASTE.

### CAFÉ GRANDE

BAILEYS, GRAND MARNIER, COFFEE,  
WHIPPED CREAM

1889 Pub & Grille

# HAPPY HOUR

TUES.-THURS.

5:00-7:00PM

## DRAFT BEER & WINE SPECIAL

## FOOD SPECIALS

### MINI ANGUS BURGER

*Aged Cheddar, Lettuce,  
Tomato, Special Sauce*

### CHICKEN WINGS

*Buffalo, BBQ,  
Sriracha-Honey*

### ALL BEEF HOT DOG

*Mustard or  
Ketchup & Relish*

### MINI FRIED CHICKEN SANDWICH

*Lettuce, Tomato,  
Sriracha Chili Aioli*

### BASKET OF FRIES

*Black Pepper  
Truffle Aioli*

### CUBAN PULLED PORK TACO

*Gochujang Chili Lime  
Aioli, Cotija Cheese, Pico*

### TUNA TATAKI

*Spicy Citrus Soy, Cucumber  
Salad, Garlic Chili Crunch*

### CHARCUTERIE BOARD

*Artisan Cheeses & Charcuterie,  
Candied Spicy Nuts, Bourbon  
Cherries, Balsamic Onion Peach Jam,  
Everything Crackers & Crostini*

### BUFFALO CHICKEN FLATBREAD

*Fried Chicken, Buffalo Sauce,  
Blue Cheese & Mozzarella*



# KIDS MENU

**CHICKEN FINGERS**

**PASTA WITH MARINARA**

**PASTA WITH BUTTER**

**MAC AND CHEESE**

ADD: BACON (+\$)

**CHEESE FLATBREAD**

SERVED WITH FRIES

**STEAK**

SERVED WITH FRIES

**CHEESEBURGER**

SERVED WITH FRIES

ADD: BACON (+\$), LETTUCE, TOMATO, ONION



# 1889

## DESSERT

### BREAD PUDDING

SEASONAL FLAVORS

### CHEF SCOTT'S KEY LIME PIE

RUSTIC BLUEBERRY COMPOTE

### APPLE TART

VANILLA BEAN GELATO,  
SALTED CARAMEL SAUCE

### CHOCOLATE LAVA CAKE

### SEASONAL CHEESECAKE TART

### GELATO & SORBETS

#### GELATO

VANILLA BEAN | CHOCOLATE | SALTED CARAMEL

#### SORBET

RASPBERRY | MANGO

## AFTER DINNER COCKTAILS

### IRISH COFFEE

JAMESON IRISH WHISKEY, BAILEYS IRISH CREAM,  
COFFEE, BROWN SUGAR SIMPLE, WHIPPED CREAM

### WD WAKE UP

BULLEIT RYE, ORANGE, CRANBERRY,  
SIMPLE SYRUP, LEMON JUICE

### PORT WINE

GRAHAM'S SIX  
GRAPES

SANDEMAN PORTO

TAYLOR FLADGATE  
10YR.

TAYLOR FLADGATE  
TAWNY PORTO 10YR.

ROYAL OPORTO 10YR.

### CORDIALS

BENEDICTINE BRANDY  
LIQUEUR B&B

BAILEY'S IRISH LIQUEUR

FLORITO  
LIMONCELLO

SAMBUCA LIQUEUR

### COGNAC

REMY MARTIN  
V.S.O.P.

