

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

SOUPS OF THE WEEK

SPLIT PEA & HAM

TOMATO

SNAPPER

SPECIALS OF THE WEEK

**HERB
FALAFEL**

TZATZIKI SAUCE

**ANGUS
FILET MIGNON**

**MAITAKE MUSHROOMS, HORSERADISH SLAW,
GRILLED CORN FRITTER**

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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

**SOUTHERN SKILLET
MAC & CHEESE**

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

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

RHODE ISLAND CALAMARI

HOT CHERRY PEPPERS, GARLIC BUTTER,
LEMON-SRIRACHA AIOLI

- 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 | STEAK

CLASSIC CAESAR SALAD

SHAVED PARMESAN,
HARDBOILED EGG, WHITE ANCHOVY,
SOURDOUGH CROUTONS

BURRATA SALAD

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

AVOCADO TUNA POKE BOWL

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

WINTER 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 FRIES, OR A SIDE SALAD

**SOUTHERN FRIED
CHICKEN SANDWICH**

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

PUB BURGER

DIJONNAISE WITH PICKLES,
LETTUCE & TOMATO,
CHOICE OF CHEESE

1889 BURGER

AGED CHEDDAR,
THICK-CUT BACON,
SWEET & SPICY ONION RELISH

**CHESAPEAKE
CRABCAKE SANDWICH**

NEW ORLEANS REMOULADE,
SLAW & TOMATO, BRIOCHE BUN

- BIG PLATES -**GRILLED SALMON**

BRAISED LEEKS EN BEURRE BLANC,
FRIED HEIRLOOM GRIT CAKE

ROASTED CHICKEN

½ ROASTED CHICKEN, SWEET &
SAVORY RUB, MASHED POTATOES,
SAUTEED BROCCOLINI

PAN-SEARED CRAB CAKES

GARLIC MASHED POTATOES,
SAUTEED BROCCOLINI,
NEW ORLEANS REMOULADE

SHRIMP & GRITS

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

GRILLED STEAK FRITES

CHEF'S CUT, TRUFFLE PARMESAN FRIES,
CAFÉ DE PARIS BUTTER, SEA SALT,
GARLIC MUSTARD AIOLI

NY STRIP STEAK

GARLIC MASHED POTATOES,
SAUTEED BROCCOLINI, CHIMICHURRI

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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TUESDAY - FRIDAY
5:00 - 10:00 PM

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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 SPECIAL
DRAFT WINE SPECIAL

FOOD SPECIALS

MINI ANGUS BURGER

*Aged Cheddar, Lettuce,
Tomato, Special Sauce*

BASKET OF FRIES

*Black Pepper
Truffle Aioli*

CHICKEN WINGS

*Buffalo, BBQ,
Sriracha-Honey*

TUNA TATAKI

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

ALL BEEF HOT DOG

*Mustard or
Ketchup & Relish*

CHARCUTERIE BOARD

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

MINI FRIED CHICKEN SANDWICH

*Lettuce, Tomato,
Sriracha Chili Aioli*

BUFFALO CHICKEN FLATBREAD

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



1889 Pub & Grille
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



1889 Pub & Grille

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.



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