

**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](mailto:delroy@rcop.com)

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## **SOUPS OF THE WEEK**

**SHRIMP BISQUE**

**TOMATO**

**SNAPPER**

## **SPECIALS OF THE WEEK**

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**SPINACH & ARTICHOKE DIP  
WITH JALAPENO**

**PARMESAN & GARLIC TOAST**

**GRILLED YELLOWFIN  
TUNA OSCAR**

**FRESH MARYLAND CRABMEAT, ASPARAGUS,  
LEMON CHIPOTLE BEARNAISE,  
SMASHED YUKON GOLD POTATOES**

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-SMALL BITES-

SOUPS

SNAPPER  
TOMATO  
SOUP DU JOUR

SOUTHERN SKILLET  
MAC & CHEESE

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

LEMON HUMMUS

KALAMATA OLIVES, SPICY CHICKPEAS,  
CRUMBLed FETA, GRILLED NAAN

RC DRUNKEN MUSSELS

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

RC WINGS

5/10 PCS

BUFFALO, BBQ, SRIRACHA–HONEY GARLIC

TUNA TATAKI

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

CRISPY FRIED BRUSSELS SPROUTS

HOT HONEY SAMBAL, SCALLIONS,  
SUN–DRIED CRANBERRIES,  
CRUNCHY–FRIED GARLIC

RC BOARD

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

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 \$

CAESAR SALAD

BABY GEM LETTUCE,  
PECORINO ROMANO CHEESE,  
SOURDOUGH CROUTONS

BUDDHA BOWL

QUINOA, ROASTED BROCCOLI & CAULIFLOWER,  
ROASTED SWEET POTATOES, CARROTS, RED CABBAGE,  
GRILLED SALMON, OR SEARED BLACKENED RARE TUNA

BURRATA SALAD

HEIRLOOM TOMATOES, HONEYDEW MELON,  
RED WINE BEETS, BABY SPINACH,  
LEMON HONEY–BALSAMIC DRIZZLE

MEDITERRANEAN CHOPPED SALAD

SPRING GREENS, GRAPE TOMATOES, CUCUMBER,  
KALAMATA OLIVES, FETA, BANANA PEPPERS,  
CHICKPEAS, RED ONION, GREEK 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,  
BLACK TRUFFLE AIOLI,  
THICK–CUT BACON,  
SWEET & SPICY ONION RELISH

CHESAPEAKE  
CRABCAKE SANDWICH

NEW ORLEANS REMOULADE,  
SLAW & TOMATO, BRIOCHE BUN

- BIG PLATES -

SEARED SALMON

CHINESE BLACK RICE,  
BABY BOK CHOY,  
GREEN CHILI SAUCE

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 & CAVATELLI

BRANDY TOMATO CREAM,  
ORGANIC BABY PEAS,  
OVEN–DRIED TOMATOES,  
GOAT CHEESE, FRESH BASIL

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.

SERVING DINNER:

TUESDAY – FRIDAY  
5:00 – 10:00 PM  
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1889  
BEVERAGES

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- SPARKLING -

PROSECCO ROSE EXTRA DRY BRUT

BRILLA, ITALY

PROSECCO EXTRA DRY BRUT

BRILLA, ITALY

LOUIS POMMERY BRUT

SPARKLING ROSÉ , CALIFORNIA

- ROSÉ -

GERARD BERTRAND COTE DES ROSES

LANGUEDOC, FRANCE

- WHITE BY THE GLASS -

SAUVIGNON BLANC, VILLA COTE D 'ARGENT

LIONEL OSMIN AND CIE, VIN DE FRANCE, 2023

SAUVIGNON BLANC, ARONA

MARLBOROUGH, NZ 2021

CHATEAU DE SANCERRE, LE PETIT CONNETABLE

SAUVIGNON BLANC, FRANCE 2023

CHARDONNAY, CHATEAU DE LA GREFFIÈRE

MACON LA ROCHE, BURGUNDY, FRANCE 2019

SANCERRE, JEAN—MARC ET MATHIEU CROCHET

FRANCE 2023

DOMAINE DE BILA-HAUT

CÔTES-DU-ROUSSILLON, FRANCE, 2021

- WHITE BY THE BOTTLE -

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 2022

CABERNET SAUVIGNON, SILVER PALM

CA 2021

MERLOT, CUSUMANO

SICILY, ITALY 2021

BORDEAUX, CHATEAU GACHONT

MONTAGNE ST. EMILION, FRANCE 2022

MONTEPULCIANO, ALLUMEA ROSSO

TERRE DI CHIANTI, ITALY, 2021

AIA VECCHIA 'LAGONE' TOSCANA IGT

TUSCANY, ITALY 2022

FLOR DE MORCA GARNACHA

ARAGON, SPAIN 2023

- RED BY THE BOTTLE -

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

- CANNED -

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*

**CHARCUTERIE  
BOARD**

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

**ALL BEEF  
HOT DOG**

*Mustard or  
Ketchup & Relish*

**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**

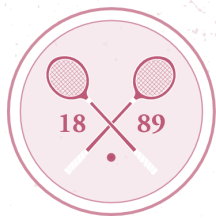
**GELATO**

*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