

# 1895 grille

## garden and kettle

### 1895 HEARTS OF ROMAINE

*Parmesan Puff Pastry, Tomato Caper Vinaigrette, White Anchovy Filet, Caesar Dressing 14*

### BABY GEMS AND ICEBERG <sup>GF</sup>

*Duck Bacon, Asher Blue Cheese, Pickled Shallot, Tomatoes, Deviled Egg Yolk, Buttermilk Dressing, 12-year Aged Balsamic 14*

### TRADITIONAL CAROLINA SHE-CRAB SOUP

*Jumbo Lump Crab Meat and Dry Aged Sherry 12*

## small plates

### GRILLED OCTOPUS <sup>GF</sup>

*Harissa Potato and Pancetta Hash, Castelvetro Olives, Charred Corn, Mojo Verde 19*

### SHRIMP COCKTAIL <sup>GF</sup>

*Poached Jumbo Shrimp, Jalapeño Corn Salad, Cocktail Sauce, Pickled Sweet Pepper 18*

### OYSTERS AU GRATIN

*Baked Virginia Oysters, Melted Onion and Yukon Potato Cream, Bacon, Trout Roe 20*

### CHESHIRE FARMS PORK BELLY

*Black Eyed Peas, Broccolini, Quail Egg, Poblano Relish, Cheerwine Gastrique, House Pickled Onions 21*

### FRIED RICOTTA GNOCCHI <sup>V</sup>

*Tuscan Kale and Pimento Peperonata, Citrus Fennel Salad, Calabrian Chili Oil, Ricotta Salata 18*

### FOIE GRAS PARFAIT

*Toasted Brioche and Confit Onion Panzanella, Date Mostarda, Aged Balsamic Peach Conserva, Crème Fraîche 24*

## entrées

### CENTER-CUT BLACK ANGUS FILET OF BEEF\*

*Lobster and Smoked Cheddar Macaroni and Cheese, Butter Braised Asparagus, Petite Carrots, Pinot Noir Demi-Glace 63*

### PRIME NEW YORK STRIP\* ●

*Duck Fat Finished Fingerling Potatoes, Local Oyster Mushrooms, Haricot Verts, Poblano Carrot Purée, Steakhouse Onion Relish 87 (MAP Surcharge 25)*

### GRILLED DUROC PORK CHOP\* ●

*Aji Mascarpone Risotto, Celery Root, Broccolini, Charred Cauliflower Purée, Smoked Blackberry Gastrique, Apple Gremolata 39*

### SEARED CHICKEN ROULADE

*Pesto and Sundried Tomato Farce, Truffle Potato Croquette, Swiss Chard, Petite Carrots, Local Oyster Mushrooms, Asparagus, Sauce Aurore 37*

### CAVATELLI PASTA IN ROASTED TOMATO COULIS ●

*Eggplant, Asparagus, Pimento Pepper, Manchego, Leek Soubise and Sauce Vierge 29*

### CHIPOTLE JUMBO SHRIMP AND GRITS ●

*Crème Fraîche and Chive Grits, Artichokes, Braised Collards, Red Pepper Gastrique 36*

### SEARED NORWEGIAN HALIBUT ●

*Garlic and Herb Polenta Cake, Benne Seed Haricot Verts, Carrot Soubise, Marinated Tomato Salad, Spring Onion Beurre Blanc 43*

### BRAISED BEEF SHORT RIB

*Asher Blue Cheese Studded Potatoes, Verjus Glazed Carrot, Parsley Sauce, Brandy Mushrooms, Sauce Au Poivre 41*

### CAST IRON SEARED SCALLOPS ●

*Swiss Chard Risotto, Vermouth Petite Carrots, Brown Butter Sauce Maltaise, Olive Caramel, Crisp Prosciutto 39*

### DIJON LAMB RACK\* ●

*Roasted Fingerling Potatoes, Muhammara, Haricot Verts, Sauce Robert, Marinated Beets and Feta 49*

Proud to feature products from local bakeries, farms and dairies including Chesire Pork, Goldsboro, NC; The Conscious Cultivators, Cameron, NC; Spicewalla, Asheville, NC; The Bakehouse, Aberdeen, NC; Inland Foods, Charlotte, NC; The Fun Guy's Fungi, Fayetteville, NC

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.

GF=Gluten Free; V=Vegetarian \*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

# drink selections

## wines by the glass / bottle

Prices listed based on pour size of 6oz/9oz/full bottle

### whites

La Marca Prosecco, Veneto, Italy 11/16/46

Joel Gott Pinot Gris, Willamette Valley, Oregon 13/19/50

Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 11/16/42

Whitehaven Marlborough, New Zealand 12/17/48

Nielson Chardonnay, Santa Barbara, CA 12/17/46

Cambria "Katherine's Vineyard" Chardonnay,  
Central Coast, CA 15/23/58

Belle Glos "Oeil de Perdrix" Rosé, Sonoma, CA 15/23/63

### reds

Unshackled Pinot Noir, Central Coast, CA 14/20/54

Hartford Court Pinot Noir, Russian River Valley, CA 25/37/98

Daou "Pessimist" Red Blend, Paso Robles, CA 15/22/60

Edmeades Zinfandel, Mendocino, CA 13/19/50

Stags' Leap Merlot, Napa Valley, CA 25/37/98

Iron + Sand Cabernet, Paso Robles, CA 18/27/70

Threadcount Cabernet, CA 13/19/50

Diseño Malbec, Mendoza, Argentina 11/16/43

## featured wine offerings

Stags' Leap Petite Sirah, Napa Valley, CA 26/39/97

Rombauer "Carneros" Chardonnay,  
Los Carneros, CA 32/48/126

Belle Glos "Clark & Telephone" Pinot Noir,  
Santa Maria Valley, CA 36/54/142

**Daily special vintage by the glass**

Ask server for more details

## beer

Pinehurst Brewing Co. Sam Adams Just the Haze IPA  
Pivoted IPA, 1895 Lager (Non-Alcoholic)

Michelob Ultra Truly Wild Berry Seltzer

Miller Lite Guinness Stout

Yuengling Sam Adams Seasonal Draft

Stella Artois Pinehurst Brewing Co.  
Porch Step Draft

Corona Premier White Claw "Black Cherry"

Modelo Especial White Claw N/A

Angry Orchard Hard Cider Sierra Nevada "Trail Pass"  
Sierra Nevada Pale Ale Golden Ale N/A

## 1895 signature cocktails

### Tour Sauce 14

Wheatley Vodka, Salty Olive Brine and Muddled Pimento Olives, in a chilled glass, garnished with Bleu Cheese Olives

### Condor Coffee 15

Freshly brewed Espresso, Elijah Craig Bourbon, House-Made Brown Sugar Simple Syrup, Chocolate Bitters and a dash of Aromatic Bitters, served with a Chocolate Covered Espresso Bean

### Mint to Bogey 19

Fruit-Forward Maestro Dobel Tequila, Cointreau, Mint Syrup and Club Soda topped with La Marca Prosecco with a Mint Sprig

### 90 Degrees 18

Hendrick's Scottish Gin, Vibrant Campari, and Sweet Vermouth with a dash of Orange Bitters and a Lemon Wedge. **Option to be smoked**

## 1895 seasonal cocktails

### Rookie's Tee 14

Peach Puree and Woodford Reserve Bourbon finished off with freshly brewed Sweet Tea and a Lemon Wedge

### Cherry Blossom 14

1800 Silver Tequila, Zesty Grapefruit Juice and a splash of Lime Juice topped with Club Soda and a drizzle of Filthy Black Cherry Juice

### Sour Paradise 17

High West Bourbon, Disaronno Amaretto, Pineapple Nectar, and a dash of Bitters, finished off with an Orange Slice and Amarena Cherry

### Lavender Fields 17

Tito's Handmade Vodka and St. Germain shaken with both Lavender Syrup and Lavender Bitters, strained into a frosty martini glass and garnished with a Dried Lavender Stem

### Golfer's Revenge 17

Another Hendrick's Gin, Fresh Lemon Juice, and Simple Syrup, topped with Club Soda and adorned with a Lemon Wheel

### Weak in the Knees 15

Bombay Sapphire Gin, Lemon Juice and Honey Simple Syrup, shaken and served with a La Marca Prosecco Float

### Dormie's Choice 18

Maker's Mark 46 French Oaked Bourbon, fresh Lime Juice, Strawberry Syrup and Owen's Ginger Beer with a Lime Wheel

### In Golfer's Fashion 15

1792 Bourbon, Floral St. Germain and both Vanilla and Aromatic Bitters, served over a Muddled Cherry with a Sprig of Fresh Mint

## "zero" proof

### Citrus Garden 6

Tart Grapefruit Juice mellowed with Orange Juice and Handcrafted Honey Simple Syrup, topped with Club Soda and garnished with a Lime Wheel and Mint

### Berry Lemonade 6

Owen's Lemonade and Honey Simple Syrup come together over Muddled Fresh Blueberries – a refreshing, sweet treat