

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 ^{GF}

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 ^{GF}

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

SHRIMP COCKTAIL ^{GF}

Poached Jumbo Shrimp, Bay Scallop Ceviche, Cocktail Sauce, Marinated Tomato, Cucumber, Everything Spice Cracker 17

BAKED OYSTERS

Baked Virginia Oysters, Melted Mushrooms, Sourdough Crumb, Sherry Pearls 20

CHESHIRE FARMS PORK BELLY

Black Eyed Peas, Local Oyster Mushrooms, Broccolini, Shishito Relish, Cheerwine Gastrique, House Pickled Vegetables 21

FRIED RICOTTA GNOCCHI ^V

Vegetable Bolognese, Seasoned Ricotta Cheese, Sweet Pepper Agrodolce 16

FOIE GRAS PÂTÉ

Toasted Brioche and Muesli Bread, Lusty Monk Mustard, Cherry Gel, Crème Fraîche, Salsify Crisps 24

entrées

CENTER-CUT BLACK ANGUS FILET OF BEEF*

Lobster and Applewood-Smoked Cheddar Macaroni and Cheese, Butter-Braised Asparagus, Petite Carrots, Pinot Noir Demi Sauce 52

PRIME NEW YORK STRIP* ^{GF}

Lyonnais Fingerling Potato, Roasted Celeriac Puree, Haricot Verts, Steakhouse Onion Relish 79 (MAP Surcharge 25)

SEARED PORK TENDERLOIN ^{GF}

Roasted Brussels Sprouts, Pimento Peppers, Pancetta, Apple Mustard Vinaigrette, Chipotle Sweet Potato Puree, Charred Citrus Chimichurri 35

SEARED CHICKEN ROULADE

Pesto and Sundried Tomato Farce, Truffle Potato Croquette, Swiss Chard, Petite Carrots, Local Oyster Mushrooms, Asparagus, Sauce Aurore 36

CAVATELLI PASTA IN ROASTED TOMATO COULIS ^V

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

CHIPOTLE JUMBO SHRIMP AND GRITS ^{GF}

Crème Fraîche and Chive Grits, Artichokes, Braised Collards, Red Pepper Gastrique 33/19

BLACKENED ALASKAN SABLE ^{GF}

Garlic and Herb Polenta Cake, Haricot Verts, Marinated Tomato Salad, Celeriac Fennel Puree, Beurre Rouge 37

BRASSTOWN BEEF SHORT RIB

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

CAST IRON SEARED SCALLOPS ^{GF}

Andouille Sausage, Wilted Swiss Chard and Spinach, Charred Corn, Aguachile, Roasted Tomato and Lentil Puree, Cashew Citrus Tapenade 37

DIJON LAMB RACK* ^{GF}

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; Brasstown Beef, Franklin, NC; Spicewalla, Ashville, NC; The Bakehouse, Aberdeen, NC; Inland Foods, Charlotte, NC; Lusty Monk Mustard, Asheville, 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

- Caposaldo Prosecco, Veneto, Italy 11/15.5/42
Chateau Ste. Michelle Riesling, Columbia Valley, WA 12/17/46
Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 11/15.5/42
Whitehaven Marlborough, New Zealand 12/17/48
Nielson Chardonnay, Santa Barbara, CA 12/17/46
Cambria Chardonnay, Kathrines Vineyard 15/29/58
Elouan Rosé, Oregon 12/17/38

reds

- Granite Hill Cellars Pinot Noir, Lodi, CA 11/15.5/42
Hartford Court, Pinot Noir, Russian River Valley, CA 19/27.5/75
Pessimist by Daou, Red Blend, Paso Robles, CA 15/21.5/60
Edmeades Zinfandel, Mendocino, CA 13/18.5/50
Stags Leap Merlot, Napa Valley, CA 25/36.5/98
Twenty Rows "Reserve" Cabernet, Napa Valley, CA 17/24.5/66
Beaulieu Vineyards Cabernet, Napa Valley, CA 29/42.5/110
Norton 1895 Malbec, Argentina 10/14/35

featured wine offerings

- Louis Martini, Cabernet, Napa Valley, CA 24/94
Rombauer Carneros Chardonnay 32/126
Talbot Vineyards "Sleepy Hollow" Pinot Noir 29/114
Santa Lucia, CA

Daily special vintage by the glass
Ask server for more details

beer

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| Pinehurst Brewing Co.
Pivoted IPA, 1895 Lager | Modelo Especial |
| Michelob Ultra | Angry Orchard Hard Cider |
| Miller Lite | Sierra Nevada Pale Ale |
| Yuengling | Sam Adams Just the Haze
IPA (Non-Alcoholic) |
| Stella Artois | Truly Wild Berry Seltzer |
| Corona Premier | Guinness Stout |

1895 signature cocktails

- French Gimlet** 15
Wheatley Vodka, St. Germain and Lime Juice with
a Lemon Twist
- A Tavern Birdie** 19
Del Maguey Vida Mezcal, Aperol, Pineapple Juice, Lime
Juice and Simple Syrup with Pineapple Leaves
- Jim Beam Rosemary Lemonade** 13
Jim Beam Bourbon, Fresh Lemonade, Rosemary Sprig and
a Lemon Wheel
- Paloma** 15
1800 Silver Tequila, Grapefruit Juice, Club Soda,
Owen's Grapefruit Juice, Simple Syrup and Lime Juice
- The Holly Jewel** 16
Elijah Craig Bourbon, Lemonade and Pomegranate Juice
with an Orange Twist
- Classic 1895 Mojito** 14
Bacardi Superior Rum, Lime Juice, Simple Syrup, Club Soda
and Mint Leaves with a Lime Wheel
- Raspberry Margarita** 15
Maestro Dobel Tequila, Fresh Lime Juice, Triple Sec and
Fresh Raspberries

1895 seasonal cocktails

- "1792" Sidecar** 20
1792 Bourbon, Cointreau Liqueur and Fresh Lemon Juice
- Borghetti Espresso Martini** 14
Tito's Vodka, Café Borghetti, Espresso, Simple Syrup,
Sugar Rim
- A Holly Tini** 14
Wheatley Vodka, St. Germain, Cranberry Juice and
Lemon Juice
- Amaretto Bourbon Sour** 19
Maker's Mark 46 Bourbon, Disaronno, Egg White,
Lemon Juice, Simple Syrup with a Cherry Garnish
- Woodford Lemonade** 15
Woodford Bourbon, Fresh Lemonade and Cranberry Juice
- Black Russian Cocktail** 17
Grey Goose Vodka, Kahlua, Orange Slices and Cherry

mocktails

- PG-12 Singapore Sling** 9
Pomegranate Juice, Mango Juice, Pineapple Juice,
Fresh Lime Juice and Tonic Water
- Classic Mojito Mocktail** 9
Soda Water, Fresh Mint, Fresh Lime Juice and Simple Syrup