

# 1895 HEARTS OF ROMAINE

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

### BABY GEMS AND ICEBERG @

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 ©



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

### SHRIMP COCKTAIL @

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

### FRIED RICOTTA GNOCCHI

Vegetable Bolognese, Seasoned Ricotta Cheese, Sweet Pepper Agrodolce 16

### **FOIE GRAS PÂTÉ**

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



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

Lobster and Applewood-Smoked Cheddar Macaroni and Cheese, Butter-Braised Asparagus, Petite Carrots, Pinot Noir Demi Sauce 57

### PRIME NEW YORK STRIP\* @



Duck Fat Fingerling Potatoes, Local Oyster Mushrooms, Haricot Verts, Carrot and Lusty Monk Mustard Puree, Shishito Chimichurri 84 (MAP Surcharge 25)

### GRILLED DUROC PORK CHOP\* @

Aji Mascarpone Risotto, Molasses Butternut Squash, Broccolini, Charred Cauliflower Purée, Apple & Fennel Gastrique, Pear Crisp 37

### **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 @

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

### 

Garlic and Herb Polenta Cake, Haricot Verts, Marinated Tomato Salad, Parsnip and White Miso Purée, Pistachio Beurre Blanc 37

### **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 38

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

# 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 15/23/58

Belle Glos - Pinot Noir Blanc Oeil de Perdrix Rosé, CA 15/22.5/63

#### 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

Talbott Vineyards "Sleepy Hollow" Pinot Noir 29/114 Santa Lucia, CA

Daily special vintage by the glass

Ask server for more details

### beer

Pinehurst Brewing Co.

Pivoted IPA, 1895 Lager

Michelob Ultra

Miller Lite

Yuengling

Stella Artois

Corona Premier

Modelo Especial

Angry Orchard Hard Cider

Sierra Nevada Pale Ale

Sam Adams Just the Haze IPA

(Non-Alcoholic)

Truly Wild Berry Seltzer

**Guinness Stout** 

Sam Adams American Light

Sam Adams Seasonal Draft

Pinehurst Brewing Co.

Porch Step Draft

### 1895 signature cocktails

French Gimlet 15 Wheatley Vodka, St. Germain, and Lime Juice with a Lemon Twist

### Jim Beam Rosemary Lemonade 13

Jim Beam Bourbon, Fresh Lemonade, Rosemary Sprig, and a Lemon Wheel

### 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 Rasberries

### 1895 seasonal cocktails

### Fairway Figs 15

Tito's Vodka, Lime Juice, Brown Sugar Syrup, Fig Jam, topped with Owen's Ginger Beer, and garnished with a Bruleéd Lime Wheel

### Albatross Nectar 15

Maestro Dobel, Brown Sugar Ginger Syrup, Coffee and Cream, and garnished with Cinnamon

### Maple Fashioned 20

Mezcal with Walnut Bitters and Maple Syrup, and garnished with Cinnamon Stick and Cherry

### Rainmaker 16

Woodford Bourbon, Cranberry Juice, Rosemary Syrup, Lemon Juice, and garnished with Rosemary

Maker's 46 Bourbon, Pear Sauce and fresh Lemon Juice, Owen's Club Soda, and garnished with dried Pear Slice

### Suffering Golfer 17

1792 Bourbon, Fig Jam, Prosecco, and garnished with a Lemon Twist

Bacardi Rum, Spiced Ginger Syrup, fresh Lemon Juice, Apple Juice, and garnished with Candied Ginger

### Victory Lap 16

Grey Goose Vodka, Pear Sauce, Lemon Juice, topped with Prosecco, and garnished with a Dry Pear Slice

### mocktails

### Pomegranate Nojioto 9

Pomegranate Juice, Rosemary Syrup, Lime Slices and Mint Leaves, topped with Owen's Club Soda, and garnished with Rosemary and Lime Wheel

### Caddylactic Sure 9

Orange Juice, Spiced Ginger Syrup, topped with Owen's Club Soda and Sprite, and garnished with Candied Ginger

### Clean Slate 9

Cilantro Syrup, Coconut Water, Owen's Club Soda, and garnished with Lime Wheel and Cilantro