

Brilliant 18

garden and kettle	1895 HEARTS OF ROMAINE <i>White Anchovy Fillets, Heirloom Tomato and Bakehouse Shallot Sourdough Croutons</i> 12
	BABY GEMS AND ICEBERG GF <i>Duck Bacon, Point Reyes Blue Cheese, Pickled Shallot, Tomatoes, Deviled Egg Yolk, Buttermilk Dressing and 12-year Aged Balsamic</i> 14
	TRADITIONAL CAROLINA SHE-CRAB SOUP <i>Jumbo Lump Crab Meat and Dry Aged Sherry</i> 12
small plates	GRILLED OCTOPUS GF <i>Harissa Potato and Pancetta Hash, Castelvetro Olives, Charred Corn, and Mojo Verde</i> 19
	SHRIMP COCKTAIL GF <i>Poached Jumbo Shrimp, Bay Scallop Ceviche, Cocktail Sauce, Marinated Tomato, Cucumber and Everything Spice Cracker</i> 17
	BAKED OYSTERS <i>Baked Virginia Oysters, Melted Mushrooms, Sourdough Crumb and Sherry Pearls</i> 20
	BARBEQUE MAGRET DUCK BREAST GF <i>Corn and Herb Risotto, Baked Bean Gribiche, Brussels Sprouts, House Barbeque Sauce, Bread and Butter Pickle Salad</i> 19
	FRIED RICOTTA GNOCCHI V <i>Vegetable Bolognese, Seasoned Ricotta Cheese and Sweet Pepper Agrodolce</i> 16
entrées	FOIE GRAS PÂTÉ <i>Toasted Brioche and Muesli Bread, Lusty Monk Mustard, Blood Orange and Cranberry Gel, Crème Fraîche and Salsify Crisps</i> 24
	CENTER-CUT BLACK ANGUS FILET OF BEEF* <i>Lobster and Applewood-Smoked Cheddar Macaroni and Cheese, Butter-Braised Asparagus, Petite Carrots and Pinot Noir Demi Sauce</i> 50
	DRY AGED NY STRIP* GF <i>Lyonnais Fingerling Potato, Roasted Celeriac Puree, Sautéed Haricot Verts, Steakhouse Onion Relish</i> 84 (MAP Surcharge 25)
	SEARED PORK TENDERLOIN GF <i>Roasted Brussels Sprouts, Pimento Peppers, Pancetta, Apple Mustard Vinaigrette, Chipotle Sweet Potato Puree and Charred Citrus Chimichurri</i> 35
	SEARED CHICKEN ROULADE <i>Porcini Mushroom and Spinach Farce, Roasted Cipollini Onion, Braised Swiss Chard, Roasted Parsnip, Kohlrabi and Fingerling Potato Hash, Red Pepper Brodo, and Fennel Pinenut Jam</i> 35
	CAVATELLI PASTA IN ROASTED TOMATO COULIS V <i>Grilled Eggplant, Sautéed Asparagus, Pimento Pepper, Manchego, Leek Soubise and Sauce Vierge</i> 29
	CHIPOTLE JUMBO SHRIMP AND GRITS GF <i>Crème Fraîche and Chive Grits, Artichokes, Braised Collards and Red Pepper Gastrique</i> 33/19
	SEARED NORWEGIAN STEELHEAD* GF <i>Butternut Squash and Brie Risotto, Blistered Baby Tomato, Brown Butter Hazelnut Haricot Verts, Smoked Beet Velvet, Basil Zucchini Puree and Citrus Emulsion</i> 35
	BRASSTOWN BEEF SHORT RIB <i>Cannellini Bean Cassoulet, Kohlrabi Cornbread Fritter, Parsley Sauce, and Mulled Apple Beef Jus</i> 38
	CAST IRON SEARED SCALLOPS GF <i>Andouille Sausage, Wilted Swiss Chard and Spinach, Charred Corn, Aguachile, Roasted Tomato and Lentil Puree, and Cashew Citrus Tapenade</i> 37
	DIJON LAMB RACK* GF <i>Roasted Fingerling Potatoes, Muhammara, Sautéed Haricot Vert, Sauce Robert, Marinated Beets and Feta</i> 49

Proud to feature products from local bakeries, farms and dairies including 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

whites

- Caposaldo Prosecco, Veneto, Italy 11/42
- Chateau Ste. Michelle Riesling, Columbia Valley, WA 12/46
- Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 11/42
- Whitehaven Marlborough, New Zealand 12/48
- Nielson Chardonnay, Santa barbara, CA 12/46
- Sonoma Cutrer Chardonnay, Russian River Ranches Sonoma Coast CA 15/58
- Elouan Rosé, Oregon 12/38

reds

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

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

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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