

1902

MAIN DINING ROOM

STARTERS

CHILLED JUMBO SHRIMP  **21**
old bay tartar / bloody mary cocktail sauce

BURRATA  **20**
verjus pear / crispy prosciutto / arugula
pickled red onion / pistachio / balsamic pearls
sherry & walnut vinaigrette

CLAMS CASINO **19**
bacon / peppers / shallots / buttered breadcrumbs

PARKER HOUSE ROLLS  **6**
sweet cream butter / maple butter

SOUP & SALADS

WILD MUSHROOM BISQUE  **15**
truffle / madeira / mushroom jerky

1902 CAESAR  **16**
baby gem lettuce / parmesan crouton / confit tomatoes
white anchovy / roasted garlic caesar dressing

CRUNCHY GREENS  **16**
frisée / baby kale / shaved radish / pomegranate
gremolata croutons / creamy cashew dressing

ROASTED BEET & CARROT SALAD  **16**
whipped chèvre / frisée / lamb's lettuce
hazelnut / charred orange

ENTRÉES

PAPPARDELLE ALLA BOLOGNESE **38**
pancetta / beef / tomatoes / fresh pappardelle pasta / parmesan

SALMON* **41**
saffron & mussel couscous / wild mushrooms / caper & raisin relish
saffron broth

CHICKEN **39**
roasted breast / confit thigh / roasted tomato & madeira
barley / broccolini / thyme lemon jus

BRAISED SHORT RIB **42**
roasted root vegetables / cipollini onions / mashed potatoes

DUCK À L'ORANGE  **46**
haricots vert / crispy dill fingerling potatoes / parsnip purée
marmalade jus

BEET "FILET"  **28**
olive oil crushed potatoes / broccolini / vegan demi-glace

GULF OF MAINE COD **42**
crab & ritz crust / potato velouté / white bean & vegetable hash

8oz. BEEF FILET*  **65**
potato gratin / confit tomatoes / bordelaise / sautéed garlic rapini

TABLE SIDES

1902 FRIES  **15**
black garlic & truffle aioli / sea salt

FRIED BRUSSELS SPROUTS  **10**
caramelized onion / bacon / balsamic

ROASTED ASPARAGUS **16**
hollandaise

MAINE LOBSTER MAC & CHEESE **18**
maine lobster / vermont sharp cheddar

PANKO & PARMESAN-CRUSTED ONION RINGS **15**
thousand island dip

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
please notify us of any food allergies.

1902

MAIN DINING ROOM

SWEET ENDINGS

MOUNT WASHINGTON STICKY TOFFEE PUDDING 15

bourbon sauce / vanilla ice cream

BAKED ALASKA PROFITEROLES 15

chocolate crunch / raspberry & chocolate sauces

BLUEBERRY BRÛLÉE 15

blueberry chantilly cream / tuile / fresh berries

APPLE TARTE TATIN 15

ginger & caramel sauce

OREO CHOCOLATE LAVA CAKE 15

vanilla ice cream / meringue shards

ICE CREAM 9

rotating selection of ice cream, please ask your server

gluten-friendly bread available upon request

 gluten-friendly  vegetarian

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
please notify us of any food allergies.