

1902

MAIN DINING ROOM

STARTERS

CHILLED JUMBO SHRIMP  **24**

old bay poached / tartar sauce / cocktail sauce

BUTTERNUT SQUASH HUMMUS  **18**

sumac naan / crisp cucumbers

SHORT RIB SLIDERS **22**

korean bbq / sesame cucumbers

CREAMY BROCCOLI SOUP  **15**

alsace crostini / roasted vegetable relish

1902 CAESAR  **17**

baby gem lettuce / parmesan croutons / confit tomatoes
white anchovy / roasted garlic caesar dressing

CITRUS SALAD   **18**

kalamata olives / shaved red onion / little leaf farms greens
vanilla vinaigrette

CHOP CHOP SALAD   **17**

romaine / tomato / cucumber / red onion
creamy horseradish dressing

ENTRÉES

PAPPARDELLE ALLA BOLOGNESE **43**

pancetta / beef / tomatoes / fresh pappardelle pasta / parmesan

SWORDFISH  **49**

chickpea & eggplant stew / pickled cauliflower / cilantro chutney

MAPLE MUSTARD-GLAZED HALF CHICKEN **45**

roasted winter squash / braised greens / chicken jus

BRAISED SHORT RIBS  **48**

whipped potatoes / glazed carrots / braising jus

MOROCCAN TAGINE  **34**

chickpea & eggplant stew / pickled cauliflower / cilantro chutney / naan

GULF OF MAINE COD **51**

crab & ritz crust / clam chowder velouté / corn & green bean succotash

8oz. BEEF FILET*  **72**

potato gratin / red wine sauce / rapini

EGGPLANT STEAK   **36**

balsamic braised onions / hasselback squash
roasted red pepper & garlic / herbs / harissa

TABLE SIDES

1902 FRIES   **15**

herbs / scallions / sea salt / black garlic aioli

MAINE LOBSTER MAC & CHEESE **26**

whitney & herb breadcrumbs / vermont sharp cheddar

POTATOES AU GRATIN  **18**

ROASTED BABY CARROTS   **17**

brown butter glaze

SAUTÉED BROCCOLINI   **17**

mozzarella / evoo / aleppo chili flakes

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

STICKY TOFFEE PUDDING 15

bourbon caramel sauce / vanilla ice cream / caramel popcorn

BLUEBERRY BRÛLÉE 15

blueberry chantilly cream / chocolate tuile

CHOCOLATE UBE LAVA CAKE 15

purple yam pearls / cream anglaise / purple yam (ube) ice cream

CHEESECAKE 15

passion fruit pearls / rhubarb & strawberry compote / strawberry ice cream

CRANBERRY BLACK FOREST CAKE 15

brownie espresso ice cream

ICE CREAM one scoop 6 / two scoops 12

vanilla, chocolate or strawberry

SORBET one scoop 6 / two scoops 12

raspberry

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.