

1902

MAIN DINING ROOM

STARTERS

CHILLED JUMBO SHRIMP *gf*

old bay poached / tartar sauce / cocktail sauce

BUTTERNUT SQUASH HUMMUS

sumac naan / crisp cucumbers

CLAMS CASINO

applewood-smoked bacon / peppers / shallots
buttered breadcrumbs

LOBSTER CARGOT

garlic / herbs / crostini

WARM PARKER HOUSE ROLLS *gf*

vermont creamery butter

SHORT RIB SLIDERS

korean bbq / sesame cucumbers

SOUP & SALADS

LOBSTER BISQUE

poached lobster / tarragon oil

1902 CAESAR

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

CITRUS SALAD *vg*

kalamata olives / shaved red onions / little leaf farm greens
citrus segments / orange & vanilla vinaigrette

CHOP CHOP SALAD

romaine / tomatoes / cucumbers / red onions
sweet drop peppers / creamy horseradish dressing

gluten-friendly bread available upon request

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs
may increase your risk of foodborne illness.

please notify us of any food allergies.

ENTRÉES

PAPPARDELLE ALLA BOLOGNESE

pancetta / beef / tomatoes / fresh pappardelle pasta / parmesan

SWORDFISH *gf*

chickpea & eggplant stew / pickled cauliflower / cilantro chutney

MAPLE MUSTARD-GLAZED CHICKEN *gf*

roasted winter squash / braised greens / chicken jus

BRAISED SHORT RIBS *gf*

whipped potatoes / glazed carrots / braising jus

SHRIMP & GRITS *gf*

merguez sausage / tomatoes / cheddar / black garlic gremolata

MOROCCAN TAGINE

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

GULF OF MAINE COD *gf*

roasted cod / clam & crab chowder / winter greens
smoked pepper oil / old bay crisps

HONEY-ROASTED BUTTERNUT SQUASH *gf*

latin spices / mole / pepita salsa / house corn tortilla
pickled vegetables

PORK CHOP SCHNITZEL

north country bacon & potato hash / apple cider-braised cabbage
warm mustard dressing

8oz. BEEF FILET* *gf*

potato gratin / red wine sauce / rapini

SIDES

1902 FRIES *vg*

black garlic aioli / sea salt / herbs / scallions

MAINE LOBSTER MAC & CHEESE

maine lobster / vermont sharp cheddar

ROASTED BABY CARROTS

brown butter glaze

SAUTÉED BROCCOLINI *vg*

garlic / lemon / evoo

POTATOES AU GRATIN *gf*

fingerlings / whitney cheese / thyme