

1902

STARTERS

CHILLED JUMBO SHRIMP *gf* 20

old bay-poached / tartar sauce / cocktail sauce

VENISON CARPACCIO* *n gf* 21

truffle & black garlic aioli / capers / pine nuts
shaved parmesan / lemon-dressed greens

RISOTTO *gf* 16

wild mushrooms / roasted root vegetables / asparagus
peas / pepper relish / parmesan

CARROTS *gf* 16

smoked heirloom carrots / shaved carrot salad
sumac hummus / pomegranate / carrot top pesto dressing

MUSSELS 17

apple / applewood-smoked bacon / fennel
hard cider / crusty bread

CRISPY PORK BELLY *gf* 17

apple butter / fennel & apple slaw

BURRATA *n gf* 18

vanilla poached pear / crispy prosciutto
microgreens / spiced verjus reduction / pistachio

SOUP & SALADS

add to any salad: chicken 9 | shrimp 14 | steak* 22

LOBSTER BISQUE *gf* 17

poached lobster / tarragon oil

1902 CAESAR *gf* 15

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

WINTER GREENS SALAD *n gf vg* 15

baby kale / frisée / shaved brussels sprouts
roasted grapes / creamy cashew dressing

BEETS 15

golden beet / sweet red beet / honey & thyme whipped chèvre
rye crumble / marinated kale

FARMSTAND SALAD 15

petite lettuces / tomatoes / cucumbers / shaved red onions / radish
sourdough crouton / garden herbs / feta / green goddess

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 37

pancetta / montshire beef / san marzano tomatoes
fresh pappardelle pasta / parmesan

TRIPLE MUSTARD-GLAZED SALMON* *gf* 39

maple / mustard blend / asparagus / sweet potatoes
baby kale / fennel

PORK SALTIMBOCCA 39

prosciutto-wrapped tenderloin / sage / brussels sprouts
whipped potatoes / herb-roasted mushrooms / apple cider jus

CHICKEN 38

roisserie-style / winter squash purée
roasted root vegetables / black pepper gravy

BRAISED SHORT RIBS *gf* 40

whipped potatoes / roasted heirloom carrots
broccolini / mushrooms / pearl onion / braising jus

PUMPKIN RAVIOLI *n* 36

hazelnut / cranberry / sage brown butter / parmesan

DUCK *gf* 44

winter spice duck breast / confit thigh
white bean cassoulet / marmalade jus

VENISON *gf* 48

chestnut purée / roasted parsnip / tart cherries
parsnip chips / port wine reduction

FILET OF BEEF TENDERLOIN* *gf* 59

potato gratin / red wine demi-glace / rapini
*petite filet of beef** 35

GULF OF MAINE COD *gf* 43

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

MOQUECA *gf* 46

coconut broth fish stew / shrimp / mussels / halibut
sofrito / coconut lime rice

SIDES

1902 FRIES *gf* 10

black garlic aioli / sea salt / herbs / scallions

SHORT RIB MAC & CHEESE 19

braised short rib / caramelized onions / vermont sharp cheddar

ROASTED CARROTS *gf* 10

maple & brown butter glaze

FRIED BRUSSELS SPROUTS *gf* 12

garlic / lemon / evoo

WHIPPED POTATOES *gf* 10

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SWEET ENDINGS

STICKY TOFFEE PUDDING *n* 15

bourbon caramel sauce / vanilla ice cream / sugar decoration

BLUEBERRY CRÈME BRÛLÉE *gf* 15

chantilly cream / blueberry compote / fresh blueberries / cotton candy

WARM CHOCOLATE TART *n* 15

chai tea ice cream

SIMPLY CHOCOLATE CAKE 15

chocolate ganache / chocolate sticks / vanilla & chocolate ice creams / cocoa crumble

APPLE WHITE CHOCOLATE MOUSSE 15

apple spice compote / caramel cake

PUMPKIN SPICE NAMELAKA *n* 15

ginger poached pear / pecan meringue chards / goat cheese ice cream

SWEET POTATO TART *vg* 15

ICE CREAM *gf n* one scoop 6 | two scoops 10

vanilla, chocolate, strawberry or maple walnut

SORBET *gf vg* 15

raspberry

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