

1902

STARTERS

CHILLED JUMBO SHRIMP *gf* 22

old bay poached shrimp / tartar sauce
bloody mary cocktail sauce / grilled lemon

GULF OF MAINE TUNA CARPACCIO* *gf* 21

cranberry-maple ponzu / pickled atlantic kelp
avocado cream / puffed wild rice

ARANCINI 19

braised short rib / romesco sauce / herb salad

MUSSELS 18

sriracha / roasted garlic / white wine / herbs / crusty bread

CAPRESE BURRATA *n* 20

marinated tomatoes / basil / toasted pine nuts
balsamic pearls / flaky sea salt / crusty bread

BEET TARTARE *n* 20

pickled carrots / crispy capers / hazelnuts
everything spice lavash / shaved fennel / sumac / labneh

SOUPS & SALADS

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

LOBSTER BISQUE *gf* 17

poached lobster / herb oil

ONION SOUP 15

caramelized onions / alsace crostini / pickled shallots

1902 CAESAR 15

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

FARMSTAND SALAD 15

petite lettuce / heirloom cherry tomatoes / radishes
sweet corn / olive oil croutons / feta / marjoram compressed
watermelon / citrus vinaigrette

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.

20% gratuity will be added for parties of 6 or more.

ENTRÉES

PAPPARDELLE ALLA BOLOGNESE 37

pancetta / montshire butchery beef
san marzano tomatoes / pappardelle / parmesan

TRIPLE MUSTARD-GLAZED SALMON* *gf* 39

maple & mustard glaze / asparagus
sweet potatoes / baby kale / fennel

PORK SALTIMBOCCA* *gf* 40

prosciutto-wrapped pork tenderloin / sage
charred leeks / roasted wild mushrooms / asparagus
whipped potatoes / roasted garlic jus

1902 BAKED MAC & CHEESE 29

braised short ribs / vermont sharp cheddar
pickled shallots / garlic & herb crust

HERB ROASTED CHICKEN ROULADE* *gf* 39

snap peas / baby turnips braised pearl onions
english peas

BRAISED SHORT RIBS* *gf* 42

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

POLENTA SCAMPI *gf* 39

shrimp / parmesan / garlic / sun-dried tomatoes
pickled shallots / crispy pork belly

MUSHROOM TORTELLONI 38

truffle conserva / mushroom crisp / parmesan brodo / ricotta

FILET OF BEEF TENDERLOIN* *gf* 61

fondant potatoes / haricots verts / bordelaise
petite filet of beef* 37

VENISON* *gf* 49

yuca purée / blackberry gastrique / herb salad

SWORDFISH* 44

soffritto / fregotto / mussels / cioppino broth

SIDES

1902 FRIES *gf* 10

black garlic aioli / sea salt / herbs / scallions

BAKED POLENTA *gf* 10

pepper relish

GRILLED CARROTS *gf* 10

chimichurri butter

BROCCOLINI *gf vg* 10

garlic / lemon / olive oil

WHIPPED POTATOES *gf* 9

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SWEET ENDINGS

STICKY TOFFEE PUDDING *n* 15

bourbon caramel sauce / vanilla ice cream

BLUEBERRY CRÈME BRÛLÉE *gf* 13

seasonal berries

SIMPLE CHOCOLATE CAKE 15

chocolate sauce / vanilla & chocolate swirl ice cream

STRAWBERRY & RHUBARB CRUMBLE PIE 15

raspberry & lychee sorbet

WHITE CHOCOLATE & ESPRESSO MOUSSE 15

UBE BASQUE CHEESECAKE 15

coconut cream / coconut ice cream

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