

LE 1881

MEZZE SHARING BOARD

A centerpiece platter served with pita bread.

- BABA GANOUSH**
Smoked eggplant, tahini, olive oil and pomegranate.
- HUMMUS**
Chickpea mash, tahini and olive oil.
- BEETROOT HUMMUS**
Roasted beets, chickpea, goat cheese and olive oil.

ENTREES

- SOUP OF THE DAY**
- HOME-CURED SALMON GRAVLAX**
Labneh, cucumber, homemade pickled radishes, dil oil and baby greens.
- HOMEMADE FALAFELS**
Eggplant mash, radish, cucumber, fresh mint, tahini sauce and sumac.
- GRILLED OCTOPUS**
Served with hummus, black olives, cherry tomatoes, cucumber, homemade pickles.
- HOMEMADE FRENCH FRIES**
- SALMON OR BEEF TARTARE**
Entree.
Plate includes homemade French fries or salad.

- MARKET SALAD** \$8
Seasonal mix salad crisp vegetables, fresh herbs and homemade vinaigrette.
- BURRATA** \$22
Arugula, fresh tomatoes, black olives, burrata and balsamic.
- ROMAIN CAESAR SALAD**
- Entree \$14
Plate \$24
Seasonal lettuce, Crispy bacon, aged parmesan, homemade croutons and homemade caesar dressing.
- ARUGULA SALAD**
- Entree \$16
Plate \$24
Haloumi, cherry tomatoes, cucumbers, red quinoa, pine nuts, fresh mint, crispy pita and lemon vinaigrette.
- WARM GOAT CHEESE SALAD** \$17
Mix salad, tomatoes, beets, radishes, pecan, apples and sherry vinegar, dates and dried cranberry.
- CONFIT DUCK SALAD** \$30
Kale, carrots, red cabbage, pecan cranberries, dates, served with confit duck leg and smoked carrot mousseline.

MAIN DISHES

- BURGER 1881** \$25
Grilled beef, caramelized onions, sautéed mushrooms, cheddar, chipotle mayo, lettuce & tomato served with fries or a salad. **Vegetarian option available.**
- CLUB SANDWICH** \$26
Toasted bread, chicken breast, smoked bacon, cheddar, lettuce, and tomato. Served with fries or a salad.
- HOMEMADE CAVATELLI** \$29
Sautéed mushrooms, mild spicy tomato sauce, parmesan and basil oil.
- CHICKEN SUPREME WITH ZATAAR** \$30
Grilled chicken with zaatar, rice, dukkha and vegetables.
- CATCH OF THE DAY** \$MP
- PAN-SEARED BEEF SIRLOIN** \$50
Arugula, chopped tomatoes, parmesan shavings, market vegetables, & homemade fries.
- PAN-SEARED SCALLOPS** \$40
Beet mousseline, crushed tomatoes, lime emulsion and chive oil.
- LAMB À LA CUILLÈRE** \$40
Slow-braised lamb shoulder, lamb juice, potato mousseline, & market vegetables.
- PAN-SEARED BEEF SKIRT STEAK** \$37
Served with chimichurri and homemade fries.
- PAPPARDELLE WITH SHORT RIBS** \$30
Braised shredded short ribs, sautéed mushrooms, jus and truffle oil.

DESSERTS

- CHOCOLATE FONDANT** \$12
Served with vanilla ice cream.
- TARTE TATIN** \$12
Caramelized apples served with vanilla ice cream.
- CHEESECAKE** \$12
- CHURROS** \$10
Served with caramel sauce.
- CRÈME BRÛLÉE** \$11