

# ~~ 1837 Tavern Menu ~~

## Starters

### *shrimp bisque*

TENDER GRILLED SHRIMP | PANCETTA |  
DRIED & TOASTED SWEET CORN | VELVETY SHRIMP  
BISQUE POUR OVER 18

### *tuna tartare*

SUSHI GRADE YELLOWFIN TUNA | SESAME-SOY  
DRESSING | CRISPY RICE SQUARES |  
SWEET SOY REDUCTION 18

### *bang-bang shrimp*

BREADED & FLASH FRIED JUMBO SHRIMP | BANG-BANG  
SWEET CHILI SAUCE | CRISPY VERMICELLI & BUTTER  
LETTUCE 18

### *crispy calamari*

FLASH FRIED CALAMARI | CRISPY ARTICHOKE AND  
CAPERS | SUNDRIED TOMATO AIOLI 18

### *prosciutto and melon (GF)*

FRESH MELON | ARUGULA GREENS | CRISPY  
PROSCIUTTO | BALSAMIC PEARLS 16

### *truffled frite*

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA  
SALT | PARMIGIANO REGGIANO CHEESE | BLACK  
TRUFFLE OIL | GARLIC-LEMON AIOLI 12

### *duck confit cannoli*

CRISPY WONTON CANNOLI | SLOW COOKED DUCK  
CONFIT | CUCUMBER-CARROT SLAW | HOISIN GLAZE |  
THAI PEANUT SAUCE 16

### *brie cheese, fig, & pear flatbread*

NAAN STYLE FLATBREAD, FIG JAM, BRIE CHEESE,  
SLICED PEARS, ARUGULA, TRUFFLE OIL DRIZZLE 20

## Salads

### *seasonal garden salad (GF)(VEG)*

FIVE CEDAR FARMS LETTUCE | SHAVED CARROTS |  
WATERMELON RADISH | BRIOCHE CROUTONS | HOUSE-MADE  
DILL RANCH 11

SALAD ADDITIONS GRILLED OR BLACKENED:

CHICKEN 10 | SHRIMP 14 | SEABASS 32 | FILET MIGNON 50

### *veggie crunch caesar (GFa)*

SHREDDED BRUSSELS SPROUTS, KALE AND FARM  
VEGETABLES | HOUSE-MADE CAESAR DRESSING | TOASTED  
PINE NUTS | GARLIC TOAST CROSTINI | SHAVED PARMESAN  
16

### *radicchio salad*

FRESH RADICCHIO | CITRUS-ORANGE VINAIGRETTE | BLUE CHEESE CRACKER |  
CANDIED WALNUTS | LOCAL FARM RADISHES 16

## Sandwiches

### *1837 cheeseburger*

FRESH GROUND CHUCK AND SHORT RIB | CHAR-GRILLED  
LETTUCE, TOMATO, RED ONION | AGED CHEDDAR CHEESE |  
DOUBLE SMOKED BACON | BRIOCHE BUN 23

### *french onion soup burger*

FRESH GROUND CHUCK AND SHORT RIB PATTY | CHAR-  
GRILLED | FONTINA STUFFED | RED-WINE CARAMELIZED  
ONIONS | SWISS & FONTINA CHEESE | GARLIC AIOLI |  
BRIOCHE BUN | AU JUS FOR DIPPING | CRISPY TRUFFLE  
FRIES 25

### *korean fried chicken sandwich*

MARINATED CHICKEN THIGH | GOCHUJANG-SOY GLAZE |  
PICKLED DAIKON | KIMCHI AIOLI | TOASTED BRIOCHE BUN  
21

### *beef short rib grilled cheese*

COUNTRY WHITE BREAD, TENDER BRAISED BEEF SHORT  
RIB, SWISS AND AGED CHEDDAR CHEESES, HOUSE MADE  
WHISKEY BBQ FOR DIPPING 22

### *shrimp salad*

POACHED CHOPPED SHRIMP, LEMON, WORCESTERSHIRE &  
OLD BAY SPICE, MAYONNAISE, CELERY, RED ONION,  
BRIOCHE BUN, LETTUCE & TOMATO 22

### *chicken cordon bleu*

GRILLED CHICKEN BREAST, TAVERN HAM, SWISS CHEESE,  
DIJONAISE, LETTUCE, TOMATO, ONION, BRIOCHE ROLL 19

## Entrees

### *cocoa-cola braised beef short rib (GF)*

RANAHAN RANCH, BLACK ANGUS, BEEF SHORT RIB |  
LIGHT COCOA AND CHILI-SPICE RUB | 4-HOUR COLA,  
RED WINE AND BEEF STOCK BRAISE | REDUCED PAN  
GLAZE | ROASTED GARLIC & HERB POTATO PUREE |  
CRISPY BRUSSELS SPROUTS 48

### *crab imperial*

COLOSSAL AND LUMP BLUE CRAB BAKED WITH OUR  
CLASSIC IMPERIAL SAUCE | BROILED GOLDEN BROWN |  
ROASTED ASPARAGUS | TRI-COLOR COUSCOUS PILAF 46

**(VEG) – Vegetarian, Vegan, or can be accommodated**

**(GF) or (GFa) – Gluten Free Option or can be adapted**

Please keep in mind that our menu items are prepared fresh to order, we will try to accommodate dietary restrictions and allergies. However, we do handle common allergen products in our facility and cannot guarantee 100% safety for those with severe allergy risks. Please make your server aware of food allergies when placing your order so that they can be noted and reviewed by the kitchen staff. Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness.

**Seasonally Sourced Local Vendors: Our own 26 acre-Tulsi Fields Farm, Glen Rock, PA | Red Star Farms, Glen Rock, PA | Main St. Market, Glen Rock, PA | Five Cedars Farm Hampstead MD | Lancaster Farm Fresh Co-op | Godfrey Bros. Meats Loganville PA**

**EXECUTIVE CHEF – ASHLEY TOLLEY – THE CULINARY INSTITUTE OF AMERICA  
PROPRIETOR – BRANDON HUFNAGEL – THE CULINARY INSTITUTE OF AMERICA**

## **ALL-DAY COCKTAIL FEATURES**

### **HIBISCUS-APRICOT SPRITZ**

SPANISH SPARKLING WINE DOUSED WITH A SPLASH OF ST. GERMAIN, HIBISCUS BLOSSOM TEA, AND APRICOT SYRUP 11

### **PEACH ICE PICK**

FRESHLY BREWED ICED TEA, TOPPED WITH AROMATIC CRÈME DE PECHE, VODKA AND A DASH OF SIMPLE SYRUP, SERVED ON THE ROCKS 11

### **FEATURED SANGRIA**

OUR MIXOLOGISTS CHOICE OF WINES BLENDED WITH BRANDY, TRIPLE SEC AND MACERATED FRUITS AND HERBS, SERVED ON THE ROCKS FOR A REFRESHING LUNCHEON SIP. 11

## **SPIRIT FREE MOCKTAILS**

### **SPARKLING GRAPEFRUIT COLLINS**

*PINK GRAPEFRUIT JUICE, ROSEMARY SIMPLE SYRUP, SPARKLING WATER, SPLASH OF LIME SODA 10*

### **HIBISCUS MULE**

*HIBISCUS BLOSSOM TEA, FRESH LEMON JUICE, NON-ALCOHOLIC GINGER BEER 10*

## **FEATURED WINES BY THE GLASS & BOTTLE**

CHARDONNAY, PICTOR CENTRAL VALLEY, CHILE 14 / 52

SAUVIGNON BLANC, PICTOR, MENDOZA, ARGENTINA 14 / 52

PINOT GRIGIO, TONNINO (ORGANIC), SICILY, ITALY 14 / 52

RIESLING, STEEP SLOPES, MOSEL, GERMANY 14 / 52

MOSCATO, BLU GIOVELLO, VENETO, ITALY 14 / 52

ROSE', JEAN LUC COLOMBO, CAPE BLEUE, FRANCE 14 / 52

SPARKLING WINE, GALERNA, BRUT NATURE, SPAIN 10 / 48

COTES DU RHONE, FAMILLE LANCON, LA SOLITUDE FR.16 / 58

CABERNET SAUVIGNON, PICTOR, CENT. VLY. CHILE 15 / 56

CABERNET SAUVIGNON, JOHN SLOAT, ALEXANDER VLY., CA 18 / 68

MALBEC, CEPAS DE FAMILIA, MENDOZA, ARGENTINA 16 / 58

PINOT NOIR, ROW 503, WILLAMETTE VALL. OREGON 18 / 68

MERLOT, PICTOR, MENDOZA, ARGENTINA 15 / 56

BORDEAUX ROUGE, GRAND LOUIS, FRANCE 17 / 62

## **DAILY DRAFT BEER LIST AVAILABLE FROM YOUR SERVER**

## **~CURATED COCKTAILS FOR DINNER~**

### **CITRUS-ELDERFLOWER MARTINI**

*HENDRICKS GIN, ELDERFLOWER LIQUEUR, LEMON JUICE, DASH OF SIMPLE SYRUP AND ORANGE BITTERS 17*

### **SMOKED ORANGE OLD FASHIONED**

*WOODFORD RESERVE BOURBON, DEMERARA SYRUP, ORANGE BITTERS, AROMATIC BITTERS, BARREL SMOKE 19*

### **YUZU-GINGER HIGHBALL**

*KETEL ONE VODKA, YUZU JUICE, GINGER SYRUP, SODA WATER TOPPER 15*

### **THE MILL MARTINI**

*GREY GOOSE VODKA, ONE, AND I MEAN ONE, DASH OF DRY VERMOUTH, SHAKEN HARD AND SERVED UP WITH POINT REYES BLUE CHEESE STUFFED OLIVES 16*

### **PEAR & SAGE SPRITZ**

*TITOS VODKA, PEAR LIQUEUR, DASH OF LEMON, TOPPED WITH SPANISH CAVA 15*

### **FRENCH 75**

*CHAMPAGNE, LEMON JUICE, & BOTANIST GIN 16*

### **BLACK TRUFFLE MANHATTAN**

*BULLEIT RYE WHISKEY, COCCHI STORICO VERMOUTH, AROMATIC BITTERS, WALNUT BITTERS, BLACK TRUFFLE HONEY 19*

### **BLOOD ORANGE BOULEVARDIER**

*BASIL HAYDEN BOURBON, CAMPARI, SWEET VERMOUTH, BLOOD ORANGE JUICE, DASH OF ORANGE BITTERS 18*

### **MULLED SPICE NEGRONI**

*JUNIPERO GIN, CAMPARI, SWEET VERMOUTH, MULLED SPICE SYRUP, DASH OF ORANGE BITTERS 16*

## **DON'T FORGET OUR LATE-NIGHT TAVERN ROOM HOURS**

**TUESDAY - THURSDAY & SUNDAY – BAR - 9PM OR LATER  
MENU AVAILABLE UNTIL 8PM**

**FRIDAY & SATURDAY – BAR - 11PM OR LATER  
TAVERN MENU AVAILABLE UNTIL 10PM**