

VEGAN DINNER MENU

FIRST

Baby red beet salad ^{GF}
cranberry, Cosmic Crisp apple, walnut, endive 18

Roasted butternut squash soup ^{GF}
*Honeycrisp apple, Brussels sprout,
pumpkin seed, thyme* 16

1862 salad ^{GF}
*arugula, red watercress, dried cherry,
almond, truffle vinaigrette* 15

ENTRÉE

Mezze rigatoni pasta
Savoy cabbage, squash, Brussels sprout, truffle 36

Roasted maitake mushroom ^{GF}
*sunchoke, king trumpet mushroom, cipollini onion,
huckleberry* 40

Madras curried cauliflower steak ^{GF}
red cabbage, golden raisin, butternut squash, cilantro 40

FALL 2024

GF Gluten Free

*Consuming raw or under cooked meats, poultry,
seafood or eggs may increase your risk of food borne
illness. Please notify your server if you have any allergies.*



by Martin Hamann