

VEGAN DINNER MENU

FIRST

Parsnip and honeycrisp apple soup
Brussels sprout, maple, sourdough, thyme 18

Pickled baby beet salad ^{GF}
cranberry, walnut, Asian pear, blue cheese 20

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

ENTRÉE

Mushroom rigatoni bolognese
aged balsamic, Parmesan, rosemary 40

Curry roasted honeynut squash ^{GF}
quinoa, broccoli, date, pecan 40

Grilled maitake mushroom ^{GF}
sweet potato, cipollini onion, prune, Madeira 40

FALL 2025

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