



1884

SOUPS
CUP/BOWL

New England Clam Chowder

Soup du Jour

SALADS

Harvest Caesar Salad

romaine, roasted butternut squash, parmesan crisps
house-made Caesar dressing

Spinach Salad

spinach, toasted pecans, dried cranberries, bacon bits, goat cheese,
white balsamic vinaigrette

Endive & Quinoa

Red quinoa, radish, orange, shaved pistachio, citrus vinaigrette

add grilled chicken, Tofu - grilled shrimp, salmon or steak

27 ELM FAVORITES

Vegetable Mélange Ravioli

sun-dried tomato sauce, parmesan cheese (V)

Smoked Salmon Plate

arugula, chopped egg, capers, red onion
pumpnickel toast points, chive cream cheese

Customize Your 3-Egg Omelet

tomatoes

applewood smoked bacon

mushrooms

spinach

sautéed onions

American, Swiss or cheddar cheese

crispy potato pancakes, white, 7 grain or marble rye toast



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LUNCHABLES

Chicken Pot Pie

Tender slow cooked chicken, carrots, peas, rich chicken cream sauce,
buttery pie crust

Grilled Flat Iron Steak

6oz. flat iron, steak fries, demi-glace

Chef Frankie's Crabcake (GF)

6oz. House made crab cake with succotash, tartar sauce

HAND HELDS

1884 Brisket Blend Burger

lettuce, tomato, pickles,
toasted sesame bun, choice of American, Swiss or cheddar cheese
choice of French fries, potato chips, fresh fruit

Club French Dip

Seasoned slow roasted roast beef, gruyere cheese, au jus dipping sauce,
French roll
choice of French fries, potato chips, fresh fruit

Margherita Pizza

Mozzarella, fresh mozzarella, diced tomato, fresh basil
(GF Cauliflower Crust available)

Kristine Rickwalder-General Manager
Brian Engler-Dining Room Manager
Frankie Montoya-Chef de Cuisine

Menu Created 01/2026