



1884

**SOUPS**  
**CUP/BOWL**

**Lobster Bisque**

**Soup du Jour**

**SALADS**

**Harvest Caesar Salad**

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

**Arugula Salad**

Baby arugula, sliced strawberry, caramelized peaches, red onion, goat cheese,  
white balsamic vinaigrette

**Tri Color Pasta Salad**

Rotini tossed with cherry tomato, cucumber, feta cheese, red onion, white  
balsamic vinaigrette

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

**27 ELM FAVORITES**

**Pasta Primavera**

Asparagus, tomato, spinach, carrots, pesto cream sauce (V)(GF)

**Smoked Salmon Plate**

arugula, chopped egg, capers, red onion  
pumpernickel 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

### Honey Lime Chicken

Honey and lime glazed chicken, sliced avocado, rice (GF)

### Grilled Flat Iron Steak

6oz. flat iron, steak fries, chimichurri, chilled mango salad (GF)

### Seared Cod

Orzo, sweet corn, asparagus, finished with Basil oil (GF)

## 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

### MC Crab Cake Sandwich

Chef Frankie's homemade crabcake, coleslaw, buttery Brioche bun  
choice of French fries, potato chips, fresh fruit

### Panini of The Week

Chef Selection

### Peach & Ricotta Flatbread and Salad

Whipped ricotta, shredded mozzarella, caramelized peaches,  
hot honey, balsamic glaze, fresh basil

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

Menu Created 04/2026