

THE
RESTAURANT
AT 1900

LUNCH
TUESDAY - FRIDAY
11:00AM - 2:00PM

Ibis Bakery Grilled Bread Plate wild chestnut honey butter 9

1900 Fresh Herbed French Fries 8

Spring Minestrone Soup fresh peas, fava and green garbanzo beans,
carolina gold rice, extra virgin olive oil 14

Spring Lettuces, Strawberry, and Avocado Crema Salad radish, sweet peas,
garrotxa, banyuls vinaigrette, herbs and flowers 16
add grilled shrimp, salmon, or chicken breast 9

Garganelli Bolognese shaved pecorino and grana padano cheeses, crème
fraîche, crispy rosemary 20

Bellwether Farms Ricotta Ravioli with Spring Greens farm spinach, green
garlic, and leeks, tomato sauce with basil 20

1900 Avocado Toast dungeness crab and grilled shrimp, white miso pain perdu,
poached egg, crunchy carrot and herbs salad 24

Shrimp and Scallop Green Papaya Salad green beans, toasted peanuts,
spicy lime-tamarind sauce 25

Colorado Lamb Mixed Grill lamb loin, crépinette, lemon roasted potatoes and
carrots, pistachio and kale pesto 26

Mushroom Smash Burger havarti frico, bread and butter pickled zucchini,
shredded iceberg lettuce, sweet chili mayonnaise, brioche bun, side 1900 house
salad 19

Smoked Brisket and Quince Onion Jam Grilled Cheese farm bread, taleggio,
asiago, and fontina cheeses, grilled tomato, side 1900 house salad 22

Tempura-Fried Walleye Sandwich brioche bun, napa cabbage and jicama slaw,
curry mayonnaise, sweet onion-jalepeño relish, side of herbed fries 22

Linda Duerr – Executive Chef

Keith Goldman – General Manager