

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

Asparagus, Duck Confit, and Baby Lettuces Salad champagne-leek vinaigrette,
strawberries, roasted oyster mushrooms, feta cheese, farm bread croutons 25

Charred Romaine and Broccoli Caesar Salad crispy kale and chickpeas, grana
padano cheese, olive oil-poached potatoes, white anchovy-caper vinaigrette 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

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

Mushroom Burger brioche bun, havarti cheese, bread and butter pickled
zucchini, shredded iceberg lettuce, sweet chili mayonnaise, 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