

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

**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** brioche bun, havarti frico, 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