
WINES BY THE GLASS

Whites

Korbel Sparkling Wine Split 10
Sonoma County, CA

Prosecco Sparkling Wine Split 10
Italy

Beringer White Zinfandel 7
Napa Valley, CA

Joseph Christoph Riesling 10.5
Germany, 2017

Kim Crawford Sauvignon Blanc 11.5
New Zealand, 2018

Clos du Bois Chardonnay 9.5
North Coast, CA, 2017

Robert Mondavi Chardonnay 13
Napa Valley, CA, 2014

Santa Margherita Pinot Grigio 15.5
Italy, 2017

Meiomi Rosé 11
Sonoma County, CA, 2017

Reds

Nielson by Byron Vineyards 12
Santa Maria Valley, CA, 2016

Estancia Merlot 11
Central Coast, CA, 2016

Seven Falls Cabernet Sauvignon 13.5
Wahluke Slope, WA, 2015

Rosemount Shiraz 10.25
Australia, 2017

Ménage à Trois Red Blend 8.75
Napa Valley, CA, 2017

WINES BY THE HALF BOTTLE

Veuve Cliquot Ponsardin Brut 76
Reims, France

Kenwood Merlot 26
Sonoma County, CA, 2012

Kim Crawford Sauvignon Blanc 29
New Zealand, 2017

Clos du Bois Chardonnay 18
North Coast, CA, 2017

Sonoma Cutrer Chardonnay 26
Sonoma Coast, CA, 2016

Kenwood Sauvignon Blanc 23
Sonoma Coast, CA, 2017

Stag's Leap Artemis Cabernet Sauvignon 76
Napa Valley, CA, 2014

The Garden and Kettle

1895 Hearts of Romaine

White Anchovy Fillets, Heirloom Tomato Ceviche and Bakehouse Shallot Sourdough Crouton 11.5

Heirloom Tomato Salad

Horseradish Cheddar Tart, Mâche, Shaved Shallots and Black Pepper Buttermilk Dressing 14

Traditional Carolina She-Crab Soup

Jumbo Lump Crab Meat and Dry Aged Sherry 9

Chilled Green Goddess Bisque GF

Grilled Lemon Gel, Calvander Cheese Frico, Cashew Cream, Broccolini Florets and Crispy Tempeh 8

The Land

*8-oz. Center-Cut Black Angus Filet of Beef**

Lobster and Applewood-Smoked Cheddar Mac 'n Cheese, Butter-Braised Asparagus, Petite Heirloom Carrots and Pinot Noir Demi Sauce 44

*Roasted Duck Breast** GF

Purple Sweet Potato Jam, Roasted Carrots, Cremini Mushrooms, Turnip Greens and Duck Demi 32

Joyce Farms Fried Chicken

Roasted Sweet Potato and Goat Cheese Hash, Pole Bean Salad, Heirloom Tomato Gravy and Balsamic Red Eye Reduction 29

Ricotta Dumplings

Heirloom Tomato Gravy, Broccolini, Eggplant, Castelvetrano Olives and Walnut Pesto 25/15

Australian Half Rack of Lamb GF

Baby Turnips, Caramelized Carrot Purée, Almond Butter Risotto, Brown Sugar Crumble and Grilled Asparagus 37

Small Plates

1895 Shrimp Cocktail GF

Bloody Mary Relish, Celery Aioli, Horseradish Parmesan Crisp, Roasted Red Pepper Cocktail Sauce and Citrus 15.5

Scallops and Bacon GF

Hoop Cheese and Ancho Creamed Corn, Pine Nut Fennel Jam and Vanilla Apple Salad 16

Jumbo Lump Crab Cake

Chorizo and Corn Jam, Honey Harissa Aioli, Pea Shoot Salad and Avocado Crème 16.5

Spring Pea and Ricotta Doppio Ravioli

Sweet Corn Nage, Pea Shoots, Roasted Pistachio and Calvander Cheese 15

Smoked Pepper BBQ Short Ribs GF

Adluh Goat Cheese Grits, Pickled Root Vegetables, Charred Shishito with Gochujang Glaze 16

The Coast

Cast Iron Seared Snapper GF

Miso Glazed Roasted Eggplant, Cremini Mushrooms, Confit Fennel and Grapefruit with Black Rice Risotto 34

Chipotle Jumbo Shrimp and Grits GF

Crème Fraîche and Chive Grits, Artichoke, Braised Collards and Red Pepper Gastrique 33/19

Grilled Salmon GF

Curry Potatoes, Honey Carrot Purée, Walnut Pesto, Roasted Mushrooms, Pink Peppercorn and Pickled Blackberry Reduction 33

Pan-Seared Day Boat Scallops

Toasted Farro, Sweet Dino Kale, Salsa Verde, Roasted Red Pepper Salad and Aged Balsamic Vinaigrette 33

Poached Maine Lobster Tail

Sweet Potatoes, Castelvetrano Olives, Pecans, Nduja Butter, Lime, Shishitos and Ricotta Dumplings 38

GF Gluten free

Proud to feature products from local bakeries, farms and dairies including Goat Lady Dairy, Climax, NC; Flow Farm, Pinehurst, NC; Heritage Farms Cheshire Pork, Goldsboro, NC; Chapel Hill Creamery, Chapel Hill, NC; Spicewalla, Asheville, NC; Joyce Farms, Winston-Salem, NC; Cloister Honey, Charlotte, NC; The Bakehouse, Aberdeen, NC

*May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of food-borne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. An 18% service charge applies. Service staff is compensated from this amount. All items are subject to North Carolina sales tax.

19.FB.045.11895 Grille Menu

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