

# ~~ 1837 Tavern Menu ~~

## starters

### *shrimp bisque*

TENDER GRILLED SHRIMP | PANCETTA |  
DRIED & TOASTED SWEET CORN | VELVETY SHRIMP  
BISQUE POUR OVER 18

### *kale & parmesan caesar* (GFa)

SHREDDED FARM KALE | HOUSE-MADE CAESAR  
DRESSING | LEMON-GARLIC BUTTER CRUMBS | SHAVED  
PARMESAN 16

### *lobster en crouete*

COLD WATER LOBSTER TAIL PIECES | BUTTER & TOMATO  
ENRICHED LOBSTER SAUCE | GARLIC-HERB BUTTER  
PUFF PASTRY CRUST 21

### *crispy calamari*

FLASH FRIED CALAMARI | CRISPY ARTICHOKE AND  
CAPERS | SUNDRIED TOMATO AIOLI 18

### *tuna tartare* (GF)

SUSHI GRADE YELLOWFIN TUNA | SESAME-SOY  
DRESSING | CRISPY RICE SQUARES |  
SWEET SOY REDUCTION 18

### *heirloom tomato salad* (GFa)

LOCAL HEIRLOOM TOMATOES | WHIPPED RICOTTA | BASIL  
PESTO | FRESH BASIL | BALSAMIC-ONION FOCACCIA 17

### *truffled frite* (GF)

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA  
SALT | PARMIGIANO REGGIANO CHEESE | BLACK TRUFFLE  
OIL | GARLIC-LEMON AIOLI 12

### *duck confit cannoli*

CRISPY WONTON CANNOLI | SLOW COOKED DUCK CONFIT  
| HOISIN GLAZE | CUCUMBER-CARROT SLAW | THAI  
PEANUT SAUCE 17

### *brie cheese, fig, & pear flatbread*

NAAN STYLE FLATBREAD, FIG JAM, BRIE CHEESE,  
SLICED PEARS, ARUGULA, TRUFFLE OIL DRIZZLE 20

### *seasonal garden salad* (GFa)(VEG)

FIVE CEDAR FARMS LETTUCE | SHAVED CARROTS |  
WATERMELON RADISH | BRIOCHE CROUTONS | HOUSE-  
MADE DILL RANCH 12  
SALAD ADDITIONS: CHICKEN 10 | SHRIMP 14 | SEABASS  
32 | FILET MIGNON 50

## sandwiches

*served with our crispy thin cut fries*

### *1837 cheeseburger*

FRESH GROUND CHUCK AND SHORT RIB | CHAR-GRILLED  
| LETTUCE, TOMATO, RED ONION | AGED CHEDDAR  
CHEESE | DOUBLE SMOKED BACON | BRIOCHE BUN 23

### *french onion soup burger*

FRESH GROUND CHUCK AND SHORT RIB PATTY | CHAR-  
GRILLED | FONTINA STUFFED | RED-WINE CARAMELIZED  
ONIONS | SWISS & FONTINA CHEESE | GARLIC AIOLI |  
BRIOCHE BUN | AU JUS FOR DIPPING | CRISPY TRUFFLE  
FRIES 25

### *korean fried chicken sandwich*

MARINATED CHICKEN THIGH | GOCHUJANG-SOY GLAZE |  
PICKLED DAIKON | KIMCHI AIOLI | TOASTED BRIOCHE  
BUN 21

### *beef short rib bbq sandwich*

CARAMELIZED ONION BRAISED SHORT RIB BBQ,  
BRIOCHE TOAST, CAROLINA MUSTARD SLAW, CHEDDAR  
CHEESE 22

### *shrimp salad*

POACHED CHOPPED SHRIMP, LEMON, WORCESTERSHIRE  
& OLD BAY SPICE, MAYONNAISE, CELERY, RED ONION,  
BRIOCHE BUN, LETTUCE & TOMATO 22

### *chicken margarita*

GRILLED CHICKEN BREAST, JALAPENO CILANTRO CREMA,  
SHREDDED CABBAGE, TEQUILA MARINATED AND FLASH  
FRIED RED PEPPERS, RED ONIONS AND JALAPENOS 19

## entrees

### *cocoa -cola braised beef short rib* (GF)

RANAHAN RANCH, BLACK ANGUS, BEEF SHORT RIB |  
LIGHT COCOA AND CHILI-SPICE RUB | 4-HOUR COLA, RED  
WINE AND BEEF STOCK BRAISE | REDUCED PAN GLAZE |  
ROASTED GARLIC & HERB POTATO PUREE | CRISPY  
BRUSSELS SPROUTS 49

### *crab imperial*

COLOSSAL AND LUMP BLUE CRAB BAKED WITH OUR  
CLASSIC IMPERIAL SAUCE | BROILED GOLDEN BROWN |  
GREEN BEANS | TRI-COLOR COUSCOUS PILAF 46

**(VEG) – Vegetarian, Vegan, or can be accommodated**

*Please keep in mind that our menu items are prepared fresh to order, we will try to accommodate dietary restrictions and allergies.  
However, we do handle common allergen products in our facility and cannot guarantee 100% safety for those with severe allergy risks.  
Please make your server aware of food allergies when placing your order so that they can be noted and reviewed by the kitchen staff.  
Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness.  
20% gratuity may be added to parties of 6 or more guests*

**(GF) or (GFa) – Gluten Free Option or can be adapted**

**Seasonally Sourced Local Vendors: Our own 26 acre–Tulsi Fields Farm, Glen Rock, PA | Red Star Farms, Glen Rock, PA |  
Main St. Market, Glen Rock, PA | Five Cedars Farm Hampstead MD | Lancaster Farm Fresh Co-op |  
Godfrey Bros. Meats Loganville PA | Ovenbird Bakery, Baltimore MD**

**EXECUTIVE CHEF – ASHLEY TOLLEY – THE CULINARY INSTITUTE OF AMERICA  
PROPRIETOR – BRANDON HUFNAGEL – THE CULINARY INSTITUTE OF AMERICA**

**ALL-DAY COCKTAIL FEATURES**

**HIBISCUS-APRICOT SPRITZ**

SPANISH SPARKLING WINE DOUSED WITH A SPLASH OF ST. GERMAIN, HIBISCUS BLOSSOM TEA, AND APRICOT SYRUP 11

**PEACH ICE PICK**

FRESHLY BREWED ICED TEA, TOPPED WITH AROMATIC CRÈME DE PECHE, VODKA AND A DASH OF SIMPLE SYRUP, SERVED ON THE ROCKS 11

**FEATURED SANGRIA**

OUR MIXOLOGISTS CHOICE OF WINES BLENDED WITH BRANDY, TRIPLE SEC AND MACERATED FRUITS AND HERBS, SERVED ON THE ROCKS FOR A REFRESHING LUNCHEON SIP. 11

**SPIRIT FREE MOCKTAILS**

**SPARKLING GRAPEFRUIT COLLINS**

*PINK GRAPEFRUIT JUICE, ROSEMARY SIMPLE SYRUP, SPARKLING WATER, SPLASH OF LIME SODA 10*

**HIBISCUS MULE**

*HIBISCUS BLOSSOM TEA, FRESH LEMON JUICE, NON-ALCOHOLIC GINGER BEER 10*

**FEATURED WINES BY THE GLASS & BOTTLE**

**CHARDONNAY**, CRISP ACID, VERY LIGHT OAK,  
PICTOR, CENTRAL VALLEY, CHILE 14 / 52  
**CHARDONNAY**, FULLER BODIED – OAK AGED  
PENNY ISLAND, RUSSIAN RVR. VLY. SONOMA CA 17 / 64  
**SAUVIGNON BLANC**, PICTOR, CENTRAL VLY., CHILE 14 / 52  
**PINOT GRIGIO**, TONNINO (ORGANIC), SICILY, ITALY 14 / 52  
**RIESLING**, STEEP SLOPES, MOSEL, GERMANY 14 / 52  
**MOSCATO**, BLU GIOVELLO, VENETO, ITALY 14 / 52  
**ROSE'**, JEAN LUC COLOMBO, CAPE BLEUE, FRANCE 14 / 52  
**SPARKLING WINE**, GALERNA, BRUT NATURE, SPAIN 10 / 48

**COTES DU RHONE**, FAMILLE LANCON, LA SOLITUDE, FR.16 / 58  
**CABERNET SAUVIGNON**, PICTOR, CENTRAL VALLEY,  
CHILE 15 / 56  
**CABERNET SAUVIGNON**, JOHN SLOAT, ALEXANDER VALLEY,  
CALIFORNIA 18 / 68  
**MALBEC**, CEPAS DE FAMILIA, MENDOZA, ARGENTINA 16 / 58  
**PINOT NOIR**, ROW 503, WILLAMETTE VALL. OREGON 18 / 68  
**MERLOT**, PICTOR, CENTRAL VALLEY, CHILE 15 / 56  
**BORDEAUX ROUGE**, GRAND LOUIS, FRANCE 17 / 62

**DAILY DRAFT BEER LIST AVAILABLE FROM YOUR SERVER**

**~CURATED COCKTAILS FOR DINNER~**

**ONLY AVAILABLE AFTER 4PM**

**CITRUS-ELDERFLOWER MARTINI**

*HENDRICKS GIN, ELDERFLOWER LIQUEUR, LEMON JUICE,  
DASH OF SIMPLE SYRUP AND ORANGE BITTERS 17*

**MAKERS MARK BROWN BUTTER OLD FASHIONED**

*BROWN BUTTER FAT WASHED MAKERS MARK BOURBON,  
WALNUT BITTERS, BROWN SUGAR SIMPLE SYRUP, SPLASH  
OF FRANGELICO 17*

**LYCHEE MARTINI**

*TITOS VODKA, LYCHEE FRUIT PUREE, ELDERFLOWER  
LIQUEUR, FLORAL AND FRUITY 15*

**THE MILL MARTINI**

*GREY GOOSE VODKA, ONE, AND I MEAN ONE, DASH OF DRY  
VERMOUTH, SHAKEN HARD AND SERVED UP  
WITH POINT REYES BLUE CHEESE STUFFED OLIVES 16*

**STRAWBERRY-LAVENDER LEMONADE**

*SILVER TEQUILA, FRESH STRAWBERRY JUICE, LAVENDER  
SIMPLE SYRUP, TANGY LEMONADE 15*

**BLACKBERRY BOURBON SMASH**

*JIM BEAM, FRESH BLACKBERRY PUREE, FRESH MINT, THINK  
BERRY MINT JULEP 16*

**BLACK TRUFFLE MANHATTAN**

*BULLEIT RYE WHISKEY, COCCHI STORICO VERMOUTH,  
AROMATIC BITTERS, WALNUT BITTERS, BLACK TRUFFLE  
HONEY 19*

**JUNGLE BIRD**

*A CLARIFIED COCKTAIL OF NAVY STRENGTH AND DARK  
RUM, WITH A SPLASH OF CAMPARI, PINEAPPLE AND LIME  
18*

**DON'T FORGET OUR LATE-NIGHT TAVERN ROOM HOURS**

**TUESDAY - THURSDAY & SUNDAY – BAR - 9PM OR LATER  
MENU AVAILABLE UNTIL 8PM**

**FRIDAY & SATURDAY – BAR - 11PM OR LATER  
TAVERN MENU AVAILABLE UNTIL 10PM**