

~~ 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

low country roasted oysters

THREE FRESHLY SHUCKED NORTH ATLANTIC OYSTERS |
STUFFED WITH ANDOUILLE SAUSAGE & CRAWFISH TAILS
| NEW ORLEANS STYLED SHALLOT CREAM SAUCE 18

crispy calamari

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

tuna tartare (GF)

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

pear & birch run blue salad (GF)

RED WINE POACHED LOCAL PEAR | FIELD GREENS |
BIRCH RUN HILLS – CAVE AGED BLUE CHEESE |
TOASTED WALNUTS | SHERRY-SHALLOT
VINAIGRETTE 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 |
HALIBUT 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

braised pork shoulder

HOUSE MADE SWEET CHILI CRISP FOCACCIA, GARLIC
AIOLI, SLOW BRAISED PORK SHOULDER, ARUGULA
GREENS & PEPPRONCINI 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

short rib beef bourguignon

RANAHAN RANCH, BLACK ANGUS, BEEF SHORT RIB,
SLOW COOKED | RED WINE AND BEEF STOCK | PANCETTA |
VEGETABLE MIREPOIX | CREMINI MUSHROOMS | THYME
BUTTER CARROTS | HERBED POTATO PUREE 49

crab imperial

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

caviar service for two

CALVASIUS ROYAL OSSETRA | SUSTAINABLE, RUSSIAN STURGEON, CAVIAR | BLACK TRUFFLE INFUSED POTATO CRISPS |
CRÈME FRAICHE & CHIVES | TWO GLASSES OF HOUSE SPARKLING WINE 115 / 88 -SHARED WITH DINER'S CHOICE OPTION

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

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

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

**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 | Manchester Mushroom Farms, Manchester 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*

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*

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**