

1839

RESTAURANT AND BAR



SMALL-MEDIUM

HOUSE CURED CHARCUTERIE

Hand Crafted Cured Meats and Salumi, Locally Sourced and Imported Cheeses, Artisan Accompaniments & Garnishes (for Two) **\$22**

1839 WINGS **GF**

Habanero Mango Glaze, Smoked Bleu Cheese Crumbles, Crack Dip, Local Pickles **\$16 (10 ea.)**

PORK BELLY BAHN MI

Maple Roasted White Marble Farm Pork Belly, Bulgogi Glaze, Pickled Veg, Hawaiian Slider Bun, Toasted Benne. (3 per order) **\$16**

SKILLET FRIED PIZZA

Hand Crafted Mini Fried Pizza (2)
Choose Your Style:

Aunt Mary's Classic **V** Pecorino and Tomato Basil Sauce **\$12**

Insalata **GF** **V** Baby Lettuce, Cherry Tomato, Balsamic Vinaigrette **\$12**

Margherita **V** Tomato Basil Sauce, Mozzarella, Pecorino **\$13**

Carne Tomato Sauce, Mozzarella, House Cured Meats, Pecorino **\$15**

AHI TUNA CRUDO ^{RAW}

Crispy Wonton, Cucumber Wasabi, Sesame Soy Drizzle, Seaweed Salad **\$16**

SPICY BRUSSEL SPROUTS **VG** **GF**

Sriracha, Maple, Everything Seasoning, Pickles
Add Bacon Jam \$2 (on the side) **\$14**

** Consumption of Raw Seafood may increase the risk of food borne illness*



GARDEN

TUSCAN CAESAR WITH BURRATA **V**

Chopped Romaine Hearts, Tuscan Caesar Dressing, Creamy Burrata, Balsamic Glaze, Crouton **\$15**

GARDEN HOUSE SALAD **V** **VG** **GF**

Lettuce, Cucumbers, Carrot, Cherry Tomatoes, Black Olives, Balsamic Vinaigrette **\$10**

1839 WEDGE **V**

Roma Crunch, Heirloom Tomato, Crumbled Bleu Cheese, Pickled Veg, Cucumber, Roasted Garlic BH Cabernet Vinaigrette. Add Bacon \$3 **\$15**

ADD TO ANY SALAD

Grilled All-Natural Chicken \$10
Petite Grilled Carne Asada NY Strip \$12

HAND HELDS

THE GRUYÈRE BURGER

Iowa Premium Certified Angus Chuck, Caramelized Onion, Scratch Crack Sauce, Finished with Melted Gruyère Cheese. Served on Brioche w/House Fried Kettle Chips and Pickle. Add Smoked Bacon \$4 **\$17**

**Consumption of ground beef at a temperature less than 158 degrees may increase your risk of food borne illness.*

1839 CRISPY CHICKEN FRY

Shredded Lettuce, Crack Sauce, Pickles, Brioche, House Kettle Chips **\$16**

HERB ROASTED CHICKEN SALAD SANDWICH

Cranberry Mayo, Fig Jam, Served on Brioche Bun with Kettle Chips and Pickle. **\$15**

BBQ PORTOBELLO TACO **VG** **GF**

Roasted Street Corn, Tuscan Giardiniera, Shredded Lettuce, Corn Tortilla, Served w/ a small Salad. **15**

*Host Your Private Event
Here at 1839!*



LARGER PLATES

CHICKEN AND WAFFLES

Crispy Fried Coleman's All-Natural Breast of Chicken, Sriracha Honey, Bourbon Barrel Maple, Cinnamon Marscapone, Sweet Belgian Waffle, Pickles **\$23**

FARM HARVEST PASTA **VG** **V**

Roasted Root Vegetable, Blistered Heirloom Tomato, Baby Spinach, Roasted Pepper Herb Pesto. **\$19**

Add: Burrata \$8

Grilled All-Natural Chicken \$10

PENNE ALA DONATO

Ground Beef and Sausage Braised in San Marzano Tomato Sauce with White Wine & Fresh Basil **\$20**

Add: Burrata \$8

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

ANGUS BEEF BRISKET

18 Hours at 225! House Slaw, Sweet Potato Fries, Corn Bread, BBQ Sauce **\$28**

SHRIMP BELLA TRISHA

Gulf Shrimp, Applewood Smoked Bacon, Cheese Tortelloni, BH Cream Sherry, Pecorino **\$26**

**Add Petite Salad to Any Larger Plate Item
only available when ordering Supper \$4*



GF - GLUTEN FREE **V** - VEGETARIAN **VG** - VEGAN **PS** - PISCATARIAN

PLEASE LET US KNOW IF YOU HAVE A SEVERE ALLERGY OR DIETARY RESTRICTIONS AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.

RED WINE

	6 oz.	10 oz.	Bottle
MERLOT Casas Patronales, Chile	\$8	\$13	\$30
PINOT NOIR Brotherhood Winery	\$9	\$14	\$35
CABERNET SAUVIGNON Brotherhood Winery	\$9	\$14	\$35
CABERNET SAUVIGNON Gravel Bar, Columbia Valley, WA	\$9	\$14	\$35
ROSSO PICENO Saladini Pilastrri, Marches, Italy	x	x	\$35
PORTILLO Malbec, Argentina	x	x	\$35
1839 CABERNET SAUVIGNON Pasos Robles, CA - BH	x	x	\$52
ORIN SWIFT. ABSTRACT California Blend, Grenache, Petite Syrah, Syrah	x	x	\$50

WHITE WINE

	6 oz.	10 oz.	Bottle
PINOT GRIGIO Torresella, Veneto, Italy	\$9	\$14	\$35
REISLING Brotherhood Winery	\$9	\$14	\$35
CHARDONNAY Brotherhood Winery	\$9	\$14	\$35
CHARDONNAY Casa Patronales, Chile	\$8	\$13	\$33
SAUVIGNON BLANC Casas Patronales Reserva, Chile	\$9	\$14	\$35

ROSÉ AND BUBBLES

PROSECO. LAMARCA Italy - 187 ML Bottle	x	x	\$12
SPARKLING ROSÉ Brotherhood Winery	x	x	\$29
BLANC DE BLANC Brotherhood Champagne, Brut	x	x	\$29
BROTHERHOOD DRY ROSE	\$9	\$14	\$32

DESSERT WINE

	6 oz.	10 oz.	Bottle
RUBY PORT	\$10	\$15	\$35
ANTIQUÉ TAWNY Yalumba, South Australia (375ml)	x	x	\$40

**Private Party Room here at 1839!
Parties up to 60 Guests.**

**1839 Restaurant & Bar
84 Brotherhood Plaza Drive
Washingtonville, NY 10992**

**845-614-5867
For Reservations and Info:
www.restaurant1839.com**

1839 COCKTAILS

PURPLE RAIN \$12 Acai Blueberry Vodka, Triple Sec, Cranberry Juice Martini Glass	COCONUT MARGHERITA \$13 1800 Coconut Tequila, Coconut Cream, Lime Juice, Pineapple Juice, Coconut Rim
SUSAN JEAN \$13 1800 Tequila Silver, Grapefruit Juice, Club Soda	ROCKAWAY BEACH \$13 Makers Mark, Blood Orange Liqueur, Club, Cherry
1839 OLD FASHIONED \$13 Black Dirt Bourbon, Fee Bro's Cherry Bitters, Muddled Fruit, Raw Sugar,	CHEERS. GLEN \$11 Jameson, Neat
APEROL CIN CIN! \$11 Aperol, White Wine, Club Soda, Orange	HOBE SOUND MOJITO \$11 Captain Morgan, Lime Juice, Simple Syrup, Splash of Club, Mint
SANGRIA Seasonal Red & White Glass \$9 Pitcher \$27	

CRAFT DRAFT BEER

Our Taps Rotate Seasonally.
Please Ask Your Server.

BOTTLES & CANS

STELLA ARTOIS \$7
BUD LIGHT \$6
MICH ULTRA \$6
HIGH NOON PEACH \$7
HEINEKEN \$7
PBR \$4
MODELO ESPECIAL \$7



Inn Credible Caterers, renowned caterers of the Hudson Valley for over 30 years, is a proud sister company to 1839 Restaurant & Bar. We specialize in Events of all sizes. Visit www.inncrediblecaterers.com for more information OR call 914-589-8290