



## Starters

<b>Grit Fries</b>	7
buttered Adluh grits/ golden honey	
<b>Crab &amp; Avocado</b>	12
smashed avocado/citrus supremes/fresh fennel/ minced jalapeños/ citrus vinaigrette	
<b>Skillet Baked Smoked Gouda</b>	8
sea salt zeppoli/ marinara sauce	
<b>Fried Oysters</b>	7
gulf oysters/ remoulade sauce	
<b>Onion Soup</b>	4/6
gruyere, croutons	

<b>Bacon Mac &amp; Cheese</b>	9
Johnson County bacon/ cavatappi pasta/ house made cheese sauce	
<b>Pimento Cheese Fritters</b>	9
green tomato jam/ marinara	
<b>Crawfish Deviled Eggs</b>	7
crawfish/ green onions/ cajun spices	
<b>Harpers Original Chicken Supremes</b>	9
kale slaw/ honey mustard or BBQ	
<b>Pub Chips</b>	6
potato/ zucchini/ pickle/ ranch or blue cheese	

## Greens

<b>Southern Chopped</b>	9
bibb/ bacon/ black eyed peas/ pecans/ tomato/croutons/ ranch	
<b>1801 Salad</b>	9
greens/ roasted beets/ brulee goat cheese/ pickled onions/ toasted almonds/ lemon vinaigrette	
<b>Classic Caesar Salad</b>	8
croutons/ parmesan/ caesar dressing	
<b>Winter Salad</b>	9
baby mixed greens/ mission fig vinaigrette/ quinoa/ butternut squash/ fresh radishes	

## Pizza

<b>House Made Duck Sausage</b>	15
gorgonzola/ arugula/ pickled onion	
<b>Farmhouse Pizza</b>	13
brussel sprouts/ pancetta/ mozzarella/ pesto drizzle	
<b>Buffalo Chicken</b>	13
grilled chicken/ homemade buffalo sauce/ homemade ranch	
<b>Truffled White Pizza</b>	12
garlic cream sauce/ roasted cauliflower/ truffle oil	

## Burgers & Sandwiches

<b>*1801 Melt</b>	11
sweet onions/ aged cheddar/ thousand island/ house-made pickles	
<b>*Pimento Cheese Burger</b>	14
lettuce/ tomato/ garlic aioli/ melted pimento cheese/ bacon lardons	
<b>Pastrami Reuben</b>	14
jalapeño sauerkraut/ thousand island/ pastrami/ Swiss cheese	
<b>Fried Green Tomato BLT</b>	11
ciabatta/ smoked bacon/ melted pimento cheese/ mixed greens/ vine ripe tomatoes	

<b>Oyster Po Boy</b>	13
lettuce/ tomato/ house-made pickles/ spicy remoulade	
<b>Spicy Chicken Sandwich</b>	11
kale slaw/ pickles/ chili sauce/ crispy or grilled	
<b>Grilled Veggie Burger</b>	10
remoulade/ lettuce/ roasted peppers	
<b>*Steak Sandwich</b>	15
grilled marinated steak/ demi glaze/caramelized onions/ teleggio cheese/ arugula/ciabatta	
<b>*Griddle Burger</b>	13
crispy ham/ gruyere/ fried egg	

## Entrees

<b>Blackened Red Fish</b>	18
roasted rosemary potatoes/sautéed spinach	
<b>Brick Oven Smoked Chicken</b>	16
southern white sauce/ crispy brussel sprouts	
<b>Brick Oven Wild Boar Bison Meatloaf</b>	16
pancetta crust/ sweet potato/ Szechuan green beans	
<b>Risotto</b>	16
roasted butternut squash risotto/ grated parmesan cheese	
<b>Crispy Carolina Catfish</b>	16
corn maqué choux	

<b>*Ribeye</b>	25
12 oz ribeye/ array of local mushrooms/ rosemary potatoes	
<b>*Hanger Steak</b>	18
house chips/ boursin butter	
<b>Cajun pasta</b>	16
pasta/ cajun cream sauce/ blackened chicken	
<b>Pecan Crusted Trout</b>	19
coconut rice/ topped with cilantro jalapeno slaw	
<b>*Grilled Teriyaki Salmon</b>	18
honey sesame seed glazed baby carrots and broccoli	

## Sides

Baby Carrots	6	Szechuan Green Beans	6
Sweet Potato Fries	6	Crispy Brussels Sprouts	6
House Made Chips	6	House Made Fries	6
Sautéed Broccoli	6	Pick 3 Sides	12

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