

Sandwiches and Burgers

Our burger is 7 ounces of special ground beef and served on a brioche bun.

All burgers and sandwiches are served with fries.

Substitute a small house salad, small caesar salad or fresh fruit for 2

Appetizers

CHICKEN AND ANDOUILLE SAUSAGE GUMBO 7

Served with rice and scallions

SOUP OF THE DAY 6

Daily creation from fresh ingredients

BUFFALO CHICKEN WINGS 13

Jumbo chicken wings, house made wing sauce, celery, and choice of blue cheese or ranch

PETITE CRAB CAKES 12

Red pepper coulis, mango relish

HUMMUS 10

Roasted red peppers, herbed goat cheese, kalamata olives, sambal, and warm naan

CHEF ARTISANAL BOARD 18

Selection of house made sausages, local cheeses, seasonal accompaniments, lavash crackers, and french baguette

QUESADILLA 11

Chipotle-lime marinated chicken, mixed cheeses, salsa, guacamole, and sour cream

CHIPOTLE SEARED TUNA* 12

Pickled vegetables, lime crema, crispy tortilla strips

MIXED GREEN SALAD 7

House made croutons, shredded white cheddar, tomatoes, cucumbers, and choice of dressing

CAESAR SIDE SALAD 7

Traditional dressing, tomatoes, house made croutons

Entrée Salads

COBB SALAD 17 GF

Crisp romaine, artisan blend lettuce, diced chicken, red onion, bacon, blue cheese, egg, tomato, cucumber, avocado, and roasted garlic vinaigrette

OP1906 BLUE SALAD* 19 GF

Mixed baby lettuce, sundried blueberries, blue cheese, pecans, grilled flat iron steak, and blueberry-lavender dressing

CHICKEN CAESAR SALAD 16

Crisp romaine, parmesan, caesar dressing, tomatoes and house made croutons

TUNA NICOISE SALAD 20 GF

Seared tuna, fingerling potatoes, red onion, egg, kalamata olives, tomatoes, spring mix, green beans, and mustard vinaigrette

GRILLED SALMON SALAD* 20 GF

Spinach, sliced strawberries, pecans, tomatoes, herb goat cheese, red onions, and citrus vinaigrette

GREEK SALAD 17

Romaine lettuce, tomatoes, roasted red peppers, red onion, cucumber, kalamata olives, feta vinaigrette, sliced chicken, and crispy pita

OP 1906 BURGER* 14

Smoked gouda, caramelized onion, brown sugar cured bacon, house made steak sauce

CLASSIC BURGER* 14

Bibb lettuce, tomato, red onion, choice of american, cheddar, swiss, or provolone cheese
Add bacon, egg, or blue cheese add 1

FALAFEL PITA 13

Hummus, feta cheese, tzatziki sauce, romaine, tomato

TURKEY CLUB 13

Roasted turkey, bacon, lettuce, tomato, lemon pepper mayonnaise, toasted sourdough

PULLED BBQ CHICKEN SANDWICH 12

House pulled chicken, brioche bun, local bbq sauce, pickled vegetable slaw, fried onion

GRILLED SALMON SANDWICH* 18

Lime crema, guacamole, lettuce, tomato, cornmeal bun

GOURMET HAM AND CHEESE 12

Gruyère cheese, ham, bacon, creamy dijonaise, toasted sourdough
Add a fried egg 1

FRENCH DIP 17

Slow roasted prime rib, toasted french baguette, swiss cheese, horseradish sauce, au jus

PASTRAMI REUBEN 12

Swiss cheese, sauerkraut, 1000 island dressing, toasted marble rye bread

BUFFALO CHICKEN WRAP 13

Crispy chicken tenders, house made wing sauce, chopped romaine, blue cheese crumbles, carrot, ranch dressing, jalapeno-cheddar tortilla

Entrées

GRILLED FILET* 32

7 ounce filet of beef, yukon gold mashed potato, market vegetables, burgundy mushroom sauce

STEAK & FRITES * 31

12 ounce grilled KC strip, parmesan truffle fries, 1906 steak sauce

VEGETABLE POT PIE 22

Fingerling potatoes, carrot, celery, peas, and pearl onion served with a small house salad and choice of dressing

BALSAMIC GLAZED SALMON* 26 GF

Cherry almond wild rice pilaf, seasonal squash, blueberry vinaigrette

GRILLED DUROC PORK CHOP 24

Brussel sprouts, bacon, caramelized onion, parmesan, root beer glaze, jalapeno hushuppies

CREOLE SHRIMP PASTA 24

Pappardelle, creole cream sauce, andouille sausage, peppers, onions, tomatoes, crispy okra

HOME-STYLE MEATLOAF 22

Yukon gold mashed potatoes, market vegetables, fried onion, tomato demi-glaze

PEKING CHICKEN 22

Tea smoked airline chicken breast, jasmine rice, shichimi green beans, plum soy sauce, scallions

Split plate charge 3

An 18% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meat, seafood, our poultry may increase one's risk of food borne illness

GF Denotes Gluten Free Items. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet, please be aware that they may be prepared in an environment where gluten is present.