



— Small Plates —

- Smoked Salmon Carpaccio** caper shallot vinaigrette / cucumber / dressed arugula / crème fraiche / charred sourdough 12.95 **GF Option Available**
- Boudin Egg Rolls** Smokey remoulade / Texas pete hot sauce 12.95
- Oysters Rockefeller** creamed spinach / bacon / bearnaise / butter cracker crumbs *18.95
- Shrimp Cocktail** Horseradish cocktail / lemon / green tomato chow chow relish / shredded iceberg / red onion 14.95
- Calamari Fritti** jalapeno / pepperoncini / parmesan / smokey remoulade / lemon wedge 14.95
- Crispy Brussels (V)(GF)** sriracha honey / bacon / blue cheese / candied pecan 9.95
- Firecracker Shrimp** sweet and spicy chili sauce / scallion / balsamic glaze 12.95
- Fried Green Tomatoes (V)** Sliced green tomato / sriracha honey / fresh mozzarella / pesto / smokey remoulade / balsamic glaze 13.95
- 1852 Truffle Fries** crispy wedge potato / parmesan / parsley / truffle zest / smokey aioli 12.95
- Spinach and Artichoke Dip** Gruyere / crispy bowtie pasta / buttery crackers crumbs 14.95

— Soups/Salads —

- Lobster Bisque** cream sherry / lobster / chives 12.95
- French Onion** caramelized onion / grilled sourdough crouton / gruyere 10.95
- 1852 House** mixed greens / romaine / marinated tomato / cucumber / pickled red onion / honey bourbon goat cheese / candied pecans / Lemon Vinaigrette 12.95
- Caesar** crisp chopped romaine / house made anchovy dressing / shredded parmesan / garlic crouton / fresh cracked black pepper 13.95
- The “Mickey” Salad** Romaine / ice berg / red onion / kalamata olives / blue cheese crumbles / tarragon-champagne vinaigrette / grilled shrimp skewer 17.95 **Sub Steak**
- The Wedge** Iceberg wedge / buttermilk herb dressing / marinated tomato / bacon / gorgonzola crumbles / green onion / fresh cracked black pepper 13.95

Salad Enhancements:

Grilled chicken 6 / Grilled shrimp skewer 8 / Grilled Scottish Salmon 14 / Sliced Steak 10 / (2) Seared Scallops 12

Dressings:

Buttermilk Herb / Bleu Cheese / Tarragon-Champagne Vinaigrette

\$6 charge for any split entrée. Prices and menu offerings are subject to change.

* These items are prepared cook to order and can contain raw or under cooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.



1852

ON AUSTIN
FOOD • MUSIC • EVENTS

JEFFERSON, TEXAS

House Caesar / Lemon Vinaigrette / Balsamic Vinaigrette

— Entree Features —

Blackened Halibut (GF) sweet corn maque choux / red pepper coulis / “New Orleans BBQ” sauce / lump crab / lemon 42.95

Citrus Seared Scottish Salmon Peri Peri / garlic mashed potato / crispy brussel / lemon dill hollandaise / lobster 28.95 *

Airline Chicken Marsala Herb marinated airline chicken breast / mushroom and asparagus risotto / mushroom marsala sauce 24.95

Steak Frites Sliced Bistro steak / bearnaise / 1852 steak fries / lemon and black pepper aioli 24.95 *

Braised Short Rib (CF) red wine and rosemary tomato jus / garlic mashed potato / chimichurri / chives 25.95

Center Cut Duroc Pork Ribeye (GF) broccolini / sweet potato hash / peach bourbon glaze 27.95

Lobster Ravioli garlic / lobster cream / fine herbs / truffle pecorino / fresh crack black pepper / garlic butter shrimp 39.95

Bucatini Pesto Primavera (V) Fresh bucatini pasta / basil pesto / marinated tomato / squash / zucchini / oyster mushroom / crushed red pepper / asparagus / baby spinach / grated parmesan 17.95

Add grilled chicken 6 / grilled shrimp skewer 8

— Classic Cuts —

We recommend that our steaks be prepared to a temperature of no greater than medium as temperatures of medium well and well done tend to lessen the rich flavor, quality, and consistency we take a such great pride in serving! As such we cannot guarantee Steaks ordered well done and we will not be responsible for the cost of these items.

Temperature Guideline

Rare- Red Cool Center **Medium Rare-** Red Warm Center **Medium-** Warm Pink Center

Medium Well- Slightly Pink Center **Well-** Cooked Throughout

Choice of Potato- Garlic Mashed Potatoes, 1852 Steak Fries or Roasted Gold Potatoes

Market Price

***8 oz. Center Cut Filet**

***14 oz. NY Strip**

***16 oz. Ribeye_(CF)**

***1852 Ribeye**

Steak enhancements

Bearnaise / Horseradish Cream / Chimichurri

Grilled Sugar Cane Shrimp Skewer +8

Oscar Style (2 oz. lump crab and bearnaise sauce) +10

Pan Seared Scallop +6 each

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—Signature Sides 8.95—

Grilled Asparagus with Caper Shallot Vinaigrette / Charred Broccolini / Garlic mashed Potatoes / Pan Roasted Gold Potatoes / Crispy Brussels / Sweet Potato Hash / "1852" Steak Fries / Side Garden Salad / Side Caesar Salad

GF – Gluten free CF – Chefs Favorites V – Vegetarian

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