

SHENANIGANS

served from 10-12 nightly

Truffle Pomme Frites 7

garlic & rosemary, spicy ketchup, honey parmesan aioli

Confit Chicken Wings 9

buffalo, bleu dressing, celery

Macaroni Bowl 10

special goodness

The Sammy 11

rotating sandwich served with chips

Dirty South Nachos 14

pulled bbq chicken, bacon, fried collards, shallots, tomatoes, chipotle cheddar sauce, wonton chips

House Ramen 10

add beef 3
egg 1

Cheese Selection 19

chef's selection of cheese, charcuterie, house made accompaniments

Wedge Salad 10

iceburg, blue cheese, bacon, tomato, onion

1618

MIDTOWN

TAKE OUT

1724 Battleground Ave | Suite 105

336.285.9410 | 1618midtown.com

*alcohol, eggs, sex, undercooked foods and most enjoyable things in life can kill you if you give them enough time.

live life to the fullest and enjoy the best food and drinks until then

SNACKS

Roasted Butternut Squash Salad 10 ♦

baby kale, arugula, spinach, pinwheel tomatoes, jalapeño
bacon, goat cheese, lemon vinaigrette

Nicoise 9 ♦

romaine, olives, tomatoes, haricot vert, fried potato, capers,
egg, julienne vegetables, basil balsamic vinaigrette

add: chicken 4 scallop 6 tuna 7

Butternut Squash Flatbread 12

crumbled goat cheese arugula, asiago, balsamic glaze

Truffled Pomme Frites 7 ♦

garlic & rosemary, spicy ketchup, honey parmesan aioli

Pepper Dusted Ahi Tuna Taco 7 {1taco} 12{2} 17{3}

napa cabbage, confit tomatoes, pickled shallots, peanut
sesame glaze

Ramen Braised Short Rib Taco 7 {1taco} 12{2} 17{3}

pickled vegetables, arugula, soy ginger glaze

Crab Cakes 15

smoked corn salsa, roasted red pepper remoulade, chili
rubbed wontons

Roasted Root Vegetables 9 ♦

farm fresh vegetables, fresh mozzarella, basil vinaigrette

Cardamom Seared Scallops 14 ♦

cauliflower tabouleh, confit tomatoes, chimichurri

Cheese Selection 19

chef's selection of cheese, charcuterie, house made
accompaniments

Shaved Brussel Sprouts 12 ♦

pickled shallots, toasted walnuts, chipotle lime vinaigrette

Clove and Nutmeg Dusted Lamb 15 ♦

arugula, pistachios, shaved shallots, confit tomatoes,
pomegranate & cherry balsamic

SUPPER

Ramen Braised Short Ribs 28

cilantro curry rice, pickled vegetables, fried pork rinds

Black Bean Cakes 16

mango pico de gallo, garlic wilted spinach, preserved lemon

Pan Seared Chilean Sea Bass 33

lump crab and asparagus salad, wilted spinach, citrus ponzu

Shrimp & Grits 26

stone ground grits with goat cheese, lobster tomato broth,
bacon, sundried tomatoes

Braised Pork Osso Bucco 28 ♦

white bean ragout, wild mushrooms, tomato demi glaze

Pumpkin Alfredo 18

fresh fettucini, fried sage, asiago

add: chicken 4 scallop 6 lamb lollipop 5

Certified Black Angus New York Strip 30 ♦

parsnip and turnip puree, carrots, brandied mushroom demi
glaze

SWEET THINGS

one for 5 / all three 11

Sorbet ♦

fresh berries, blackberry coulis, pink peppercorn baked
meringues

Chocolate Mousse

chocolate, caramel, chantilly cream

Peaches & Cream

pistachio granola, luxardo reduction