

SHENANIGANS

served from 10-12 nightly

Truffle Pomme Frites 7

garlic & rosemary, spicy ketchup, honey parmesan aioli

Macaroni Bowl 10

special goodness

Chef's Choice Sandwich 11

Creative with a side of delicious

House Ramen 10

pickled veggies, carrots, cilantro
add: shrimp 5 tuna 7 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

SNACKS

Local Beet Salad 10 ♦

beets, chevre, spiced cashews, citrus segments, honey

Southern Panzanella Salad 9

summer tomatoes, mozzarella, local greens,
country ham vinaigrette

add: chicken 4 scallop 6 tuna 7

Flatbread Rustica 13

basil, sunflower seed and serrano pesto, fig tapenade,
toasted walnuts, gorgonzola, country ham

Truffled Pomme Frites 7 ♦

garlic & rosemary, spicy ketchup, honey parmesan aioli

Grilled Shrimp Taco 7 {1taco} 12{2} 17{3}

spiced purple cabbage, pickled onions, avocado, feta,
tequila lime aioli

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

Braised Lamb Shank 29

black mission fig tapenade, cous cous blend, roasted local
root vegetables

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

Lobster and Brie Risotto 33

butter poached lobster, baby greens, cherry tomatoes,
asiago, fresh herbs

Braised Pork Osso Bucco 28 ♦

white bean ragout, wild mushrooms, tomato demi glace

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
glace

*we pride ourselves on using local ingredients whenever possible

SWEET THINGS

\$7

S'mores Cheesecake

honey-sugar cookie, chocolate cheesecake & ganache,
torched meringue

Chocolate Bourbon Balls

buttercream, vanilla, white chocolate,
drizzled with dark chocolate

Warm Almond Blondie Sundae

white chocolate ice cream, mix berry compote