



## **Soups, Starters & Salads**

<b>Roasted Tomato Tortilla Soup</b> Cilantro, Avocado & Lime	<b>\$7</b>
<b>Wild Boar Green Chili</b> Pueblo Green Chili, Corn, Tomatillo	<b>\$8</b>
<b>Fried Vidalia Onion Rings</b> BBQ Spice, Pickled Jalapeños, Red Onion, Ranch Dressing	<b>\$9</b>
<b>1858 BBQ Glazed, Applewood Bacon Wrapped Shrimp</b> Caramelized Arkansas Valley Apples, Apple Salad, Cider Dressing	<b>\$16</b>
<b>Chili con Queso Nachos</b> House Made Wild Boar Chili, Queso Sauce, Crispy Tortillas Pico de Gallo, Avocado, Pickled Jalapeños and Chipotle Crema	<b>\$13</b>
<b>Classic Wedge Salad</b> Baby Iceberg, Bacon, Tomato, Onion, Blue Cheese Dressing	<b>\$10</b>
<b>1858 Chopped Salad</b> Romaine Lettuce, Avocado, Grilled Corn, Cotija Cheese, Anasazi Beans Tomato, Red Onion, Crispy Tortillas ~ Choice of Dressing	<b>\$12</b>
<b>Kale Salad</b> Roasted & Marinated Beets, Tri-Color Carrots & Spiced Pecans <b>Dressing Options:</b> Buttermilk Ranch, House Vinaigrette, Blue Cheese Dressing Balsamic Vinaigrette	<b>\$12</b>
<b>Add to your salads BBQ Spiced Grilled Chicken \$9 or Shrimp \$12</b>	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**1858 BBQ spice is available for purchase just ask your server!**



<b>Wood Grilled 10 oz Berkshire Pork Chop</b>	<b>\$34</b>
Wood Smoked Yukon Potatoes, Carrots, Pearl Onions, Sage Onion Gravy	
<b>Cajun Spiced Crab Cakes</b>	<b>\$32</b>
Sweet Potato Hash, Mushrooms, Green Beans, Vidalia Onions, Cajun Mayo	
<b>Roasted 1/2 Chicken</b>	<b>\$24</b>
Hoppin' John, Carolina Golden Rice, Slow Cooked Sea Island Red Peas	
<b>Low Country Shrimp &amp; Grits</b>	<b>\$25</b>
Smoked Bacon, Scallions, Stone Ground Grits, Hot Sauce	
<b>The Prospector 8oz. Angus Beef Burger*</b>	<b>\$20</b>
BBQ Short Rib, Fried Egg, Cheddar, 1858 BBQ Sauce	
<b>Wood Grilled 10 oz Churrasco Steak</b>	<b>\$32</b>
'Loaded' Potato Wedges, Pico de Gallo, Avocado, Pickled Jalapeños, Queso Sauce Cotija Cheese, Pueblo Green Chili & Lime Chimichurri	



## **Colorado Rocky Mountain Trout \$ 26**

*Served with Garden Vegetables and Roasted Potatoes*

**Cast Iron Classic** – Sautéed with Hickory Smoked Bacon  
Brown Butter, Lemon & Parsley

**Barbecue** - 1858 Sauce, Pickled Jalapeños & Red Onion

**Crispy Southern Fried** – Cornmeal & Buttermilk Breaded with Lemon Mayonnaise

**Creole** – Blackened with Creole Tomato Pepper Sauce

**Simply Grilled** – Zucchini, Tomato, Smoked Paprika, Olive Oil, Lemon

**Low Country** – Crispy Vidalia Onion Rings & Caramelized Onion Butter

**Back East** - Pecan & Mustard Crusted, Sherry Brown Butter Sauce