



1910

RESTAURANT & LOUNGE

A creative fusion of global techniques and freshest ingredients, each dish on the 1910 Restaurant and Lounge menus are carefully crafted by Executive Chef Eric Marple with thoughtfulness and intentionality. Utilizing innovative methods, he creates dishes that draw out the flavors of each ingredient which results in a menu that is meant to be experienced by all of our senses.





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RESTAURANT & LOUNGE

BREAKFAST

STEEL CUT OATMEAL 11

Warmed Oats | Candied Pecans | Raisins
Brown Sugar | Fresh Berries

YOGURT PARFAIT 9

Fresh Greek Yogurt | Organic Granola | Honey
Fresh Berries

AVOCADO TOAST* 11

La Brea 9 Grain | Avocado Mash | Grape Tomato
Balsamic Reduction
Add Poached Egg 3 | Smoked Salmon 5 | Bacon 4

BAGEL & SMOKED SALMON 16

Everything Bagel | Hickory and Applewood House
Smoked Pacific Salmon | Capers | Pickled Seaweed
Cream Cheese | Grilled Lemon

BISCUITS AND GRAVY* 14

Bacon-Sausage Gravy | Hash Browns
Choice of Two Eggs

1910 SPECIAL* 14

Two Eggs | Choice of Bacon, Ham, Sausage Link or
Sausage Patty | Choice of Toast or English Muffin
Choice of Hash Browns, Fruit, or Cottage Cheese

JACK SCRAMBLE 17

Pepper Jack Cheese | Ham | Scrambled Eggs | Toast
Choice of Hash Browns, Fruit, or Cottage Cheese

GARDEN OMELETTE 16

Three Eggs | Pepper Jack Cheese | Spinach | Tomato
Onion | Avocado | Toast | Choice of Hash Browns,
Fruit, or Cottage Cheese

BREAKFAST BURRITO 17

Two Eggs | Avocado | Caramelized Onions | Peppers
House Chorizo | Pepper Jack Cheese | Flour Tortilla
Choice of Hash Browns or Fruit

EGGS BENEDICT* 16

Poached Eggs | English Muffin | Canadian Bacon
Hollandaise Sauce | Choice of Hash Browns or Fruit
Substitute Smoked Salmon 3

LOADED WAFFLES 14

Belgium Batter Waffle | Butter | Maple Syrup | Nuts
Fresh Fruit | Strawberry Coulis | Whipped Cream
Sprinkles | Chocolate Chips

SIDES

Toast with Butter 3

Hash Browns 3

Hickory Smoked Bacon 5

Pork Sausage 5

Fruit 6

Cottage Cheese 4



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SMALL PLATES

COCONUT SHRIMP 25

Orange Marmalade | Cocktail Shrimp | Lemon

CHICKEN WINGS 19

Trio of Sauces - Teriyaki, BBQ, and Buffalo

WISCONSIN CHEDDAR CHEESE CURDS 17

Marinara | Mae Ploy Aioli | Mornay

DUNGENESS CRAB CAKES 30

Crab Medallions | Chili Horseradish | Sriracha Mayo

GORGONZOLA & SWEET POTATO PLATE 17

Crosscut Russet | Sweet Potato | Cocinero Aioli | Gorgonzola Cream | Green Onion

Locally Committed

At 1910 Restaurant, we are dedicated to supporting and showcasing the vibrant local small businesses in our community through our thoughtfully curated menu. We believe that by sourcing ingredients and products from local artisans, farmers, and producers, we not only create exceptional dining experiences but also contribute to the sustainable growth of our local economy.

GREENS AND SOUPS

Add Protein Salmon 9 | Chicken 7 | Carne Asada 9

CAESAR SALAD 17

Romaine Hearts | Woodstone Oven Croutons | Parmesan | Caesar Dressing | Lemon

1910 COUS COUS COBB SALAD 21

Mediterranean Chicken | Romaine | Sea Salted Roma Tomato | Egg
Bacon | Avocado | Blue Cheese | Olives

JASMINE RICE BOWL 19

Jasmine Rice | Carrots | Asparagus | Cabbage | Corn | Pico de Gallo
Spinach | Teriyaki | Avocado | Chives

1910 BROCCOLI CHEDDAR SOUP 7 CUP/10 BOWL

Tillamook Cheddar | Reduced Cream | Parsley | Mirepoix | Daily Bread



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MAIN PLATES

CHILEAN SEA BASS 39

Belgium Butter | Wakame Seaweed | Baby Spinach | Broccoli Rabe
Sesame Seeds | Sambal | Pesto | Lemon Crema

PORK OSSO 41

Rosemary Aromatic | Honey | Whiskey | Pistachio Dust
Pork Belly Jam | Yukon Immersion

1910 RIBEYE 16 OZ* 47

Cast Iron Red Jacket Potato | Trio of Sauces - Peppercorn, Chimichurri, and Blue Cheese
Worcestershire Bourbon Mushrooms | Chives

1910 CLUB BURGER* 20

1/2 Pound Wagyu Angus | Bacon | Roma Tomato | Romaine
Best Foods Mayo | Pickles | Red Onion | American Cheese
**Impossible Burger substitution available*

RIBEYE PHILLY* 21

Certified Angus Beef Ribeye | Sweet Onions | Mornay | Peppers | Au Jus

NEW YORK PASTRAMI ON RYE 19

Pastrami | Rye Roll | Stone Ground Mustard | Pickles | Muenster

CARNE ASADA BIRRIA TACOS 19

Carne Asada | Flour Tortillas | Onion | Cilantro | Sour Cream | Lime
Radish | Birria Espagnole Sauce
**Impossible Burger substitution available*

THE CLUB CLUB 19

Turkey | Ham | Swiss | Bacon | Romaine | Roma Tomato | Wheat

CHICKPEA CURRY BOWL 23

Mild Spices | Pita Bread | Jasmine Rice | Sweet Chili Sauce

TEMPURA FISH AND CHIPS 19

Perrier Tempura Cod | Tartar | Lemon



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RESTAURANT

WOODSTONE OVEN PIZZA



PARMESAN PEPPERONI 20

Pepperoni Pizza | Parmesan | Caputo Flour | San Marzano Tomato Sauce

DOUBLE MOZZARELLA 19

Fresh Cilengene | Feather Shredded Mozzarella | Caputo Flour
San Marzano Tomato Sauce

HAWAIIAN PIZZA 18

Canadian Bacon | Mozzarella | Pineapple | Caputo Flour
San Marzano Tomato Sauce

SWEETS



CRÈME BRÛLÉE 10

Vanilla Custard | Fresh Berries

ORANGE ROLL SORBET 10

Orange Sorbet | Zest | Grand Marnier Simple Syrup | Orange Roll Pain Perdu

WOODSTONE CHOCOLATE CHIP COOKIE À LA MODE 10

Chocolate Chip Cookie | Caramel | Vanilla Bean Ice Cream