1910

Restaurant & Lounge

Breakfast Menu

STEEL CUT OATMEAL 11
Warmed Oats | Raisins | Brown Sugar

YOGURT PARFAIT 9
Fresh Greek Yogurt | Organic Granola
Honey | Fruit

AVOCADO TOAST* 14
9 Grain Wheat Bread | Avocado Mash | Grape Tomato
Poached Egg | Balsamic Reduction
Add Smoked Salmon 5 | Bacon 4

BAGEL AND SMOKED SALMON 18
Everything Bagel | House Smoked Columbia River
Steelhead | Capers | Pickled Onions | Tomatoes
Cream Cheese

1910 SPECIAL* 15
Two Eggs | Choice of Bacon, Sausage Link or
Sausage Patty | Choice of Hash Browns or Fruit
Choice of Toast or English Muffin

1910 BREAKFAST SCRAMBLE 18
Two Eggs | Bacon | Sausage | Onion | Peppers
Sour Cream | Avocado | Cheddar | Country Potatoes
Choice of Toast or English Muffin

JACK SCRAMBLE 18
Pepper Jack Cheese | Ham | Scrambled Eggs
Choice of Hash Browns or Fruit
Choice of Toast or English Muffin

GARDEN OMELETTE 17
Three Eggs | Pepper Jack Cheese | Spinach | Tomato
Onion | Avocado
Choice of Hash Browns or Fruit
Choice of Toast or English Muffin

BREAKFAST BURRITO 18
Two Eggs | Avocado | Onions | Peppers
Pepper Jack Cheese | Flour Tortilla
Choice of Chorizo, Sausage, or Bacon
Choice of Hash Browns or Fruit

BREAKFAST TRIO* 16
Choice of Pancakes, French Toast, or Waffles
Choice of Bacon or Sausage | Two eggs

TRADITIONAL EGGS BENEDICT* 17
Poached Eggs | English Muffin | Canadian Bacon
Hollandaise Sauce | Choice of Hash Browns or Fruit
Substitute Smoked Salmon 3

CALIFORNIA EGGS BENEDICT* 17
Poached Eggs | English Muffin | Spinach | Tomato
Avocado | Hollandaise Sauce
Choice of Hash Browns or Fruit

COUNTRY FRIED STEAK* 18
Hand-breaded Beef Steak | Two Eggs
Sausage Bacon Gravy
Choice of Hash Browns or Fruit

BISCUITS AND GRAVY* 17
Two Eggs | Sausage Bacon Gravy
Two Buttermilk Biscuits
Choice of Hash Browns or Fruit

Sides

Toast with Butter 3
Hash Browns 3
Smoked Bacon 5
Sausage Links 5
Fruit 6
Biscuit 3
Gravy 4
French Toast 3
Pancake 3

Beverages

Orange Juice 6
Assorted Juices 4
Hot Tea 3
Mimosa 12
Bloody Mary 12

PROUDLY SERVING
Spokane Club Blend Cravens Coffee 4

CRAVENS COFFEE

*Notice: Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness

1910
RESTAURANT

Small Plates

DRUNKEN CLAMS 19
Steamed in a vibrant Chardonnay broth with red chili, garlic, and butter.
Served with a toasted baguette for dipping.

ARTISAN CHEESE BOARD 19
Assorted Cheddar and Gorgonzola cheeses, balanced with fig jam, balsamic olives, gherkins, tangy pickled asparagus, and a warm baguette.

COCONUT SHRIMP 18
Crispy hand-breaded coconut shrimp served with a zesty orange marmalade, cocktail sauce, and fresh lemon.

GORGONZOLA FRIES 15
Crosscut Russet potatoes topped with scallions and a rich, house-made Gorgonzola cream.

Greens and Soups

Add Protein Salmon 11 | Chicken 6 | Shrimp 10 | Tofu 6

CLASSIC CAESAR SALAD 8 HALF/15 FULL
Crisp Romaine hearts tossed in a classic dressing with fresh lemon, herbed croutons, and ribbons of shaved Parmesan.

GARDEN FRESH SALAD 4 HALF/7 FULL
A bright blend of seasonal greens topped with crisp radish, garden sprouts, cucumber, and vine-ripened tomatoes.

FEATURED DAILY SOUP 6 CUP/9 BOWL
Chef's daily selection featuring seasonal ingredients.

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Main Plates

1910 Signature Sirloin 33
Sirloin cut steak finished with a Cognac demi-glace. Served over buttery mashed Yukon Gold potatoes with seasonal vegetables.

Pan Seared Salmon Scampi 31
Fresh salmon prepared scampi-style with shrimp, garlic, parsley, and lemon beurre blanc. Accompanied by Boursin chive risotto and tender asparagus. ***Gluten Free***

Za'atar Seared Ahi Tuna 31
Middle Eastern-inspired spiced tuna, served rare over savory fried rice. Accented with soy, wasabi, toasted sesame seeds, and pickled seaweed. ***Gluten Free***

Chicken Piccata 28
Pan-seared chicken breast elevated with creamy goat cheese, artichoke hearts, and capers in a bright lemon cream sauce. ***Gluten Free***

1910 Signature Burger* 20
Premium half-pound American Wagyu patty topped with savory red relish, thick-cut bacon, and melted American cheese. Finished with tomato, pickles, red onion, crisp iceberg lettuce, and mayo on a toasted bun. Served with fries or house salad.

Quinoa & Vegetable Bowl 17
A blend of quinoa and rice with sautéed spinach, kale, edamame, charred corn, and black beans. Topped with fresh avocado and pico de gallo.
Gluten-Free and Vegan

Wild Mushroom Linguine 24
A medley of mushrooms sautéed with sun-dried tomatoes, spinach, and capers in a delicate white wine butter sauce. Finished with aged Parmesan.

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Woodstone Oven Pizza

CLASSIC CHEESE 16

Signature hand-tossed crust topped with rich San Marzano tomato sauce, premium feather-shredded mozzarella blend, and finished with aged Parmesan.

CUSTOMIZE YOUR PIE

Elevate your pizza with our selection of fresh toppings:

PREMIUM PROTEINS +1.00 EACH

Hickory Smoked Bacon | Cup Pepperoni | Roasted Garlic Chicken | Canadian Bacon

FRESH FINISHES +0.50 EACH

Black Olives | Artichoke Hearts | Sweet Corn | Sun Dried Tomatoes | Fresh Pineapple
Mushrooms | Red Onion | Fresh Basil

Sweets

CRÈME BRÛLÉE 8

Rich vanilla bean custard with a crisp, caramelized sugar crust.

NEW YORK CHEESECAKE 10

Classic New York cheesecake with a mint-bourbon sugar crumb and fresh seasonal berries.

CHOCOLATE SIN 8

Rich chocolate cake and velvety dark chocolate mousse, finished with chocolate ganache.
Add Ala Mode 4 | Add Strawberry Coulis 4

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