

Appetizers

Cornmeal Fried Shrimp <i>Chipotle Cocktail Sauce</i>		15
Housemade Pimento Cheese (V) <i>Served with Lavosh</i>		10
Seared Crab Cake <i>Creole Remoulade</i>		8
New Orleans Beignets (V) <i>Powdered Sugar</i>	half-dozen dozen	6 10

Salads

42 Chopped Cobb Salad <i>Hand Breaded Chicken, Avocado, Grape Tomatoes, House Peppered Candied Bacon, Housemade Pimento Cheese, Boiled Egg, and Honey Balsamic, chopped to order with Fresh Romaine</i>		15
SSS Smoked Salmon Salad (G) <i>Cherrywood Smoked Salmon, Shaved Red Onion, Avocado, Fried Capers, Sliced Red Bell Peppers, and Mixed Greens tossed with Green Goddess Dressing and topped with Curried Pistachios</i>		16
Black and Bleu Steak Salad (G) <i>Blackened Flat Iron Steak, Crumbled Gorgonzola Bleu Cheese, Lemon Truffle Oil, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, and Chili Spiced Pecans</i> <i>*Steak Cooked Medium unless otherwise specified</i>		20
Seared Crab Cake Salad <i>On a bed of Mixed Greens with Sliced Cucumbers, Bread and Butter Pickled Pearl Onions, Avocado, Grape Tomatoes, and Remoulade</i>		16
Classic Caesar Salad (G) <i>Crisp Romaine, Shaved Parmesan, and Basil Garlic Croutons tossed with Classic Caesar Dressing</i>		8
with Basil Grilled Chicken		12
with Citrus Seared Salmon		16
with Pepper Grilled Flat Iron		20

Sandwiches

<i>Served with Housemade Chips</i>		
Smoked Brisket Grilled Cheese <i>Hardwood Smoked 1855 Dry-Aged Brisket, House Pickles, Melted American Cheese, and Forty-Two BBQ Sauce on Country White Bread</i>		15
Chicken Caprese <i>Grilled Chicken Breast, Fresh Mozzarella, Leaf Lettuce, Sliced Tomatoes, and Pesto Aioli on Brioche Bun</i>		14



bar and table

Lunch Menu

42 Pastrami	15
<i>House Cured Pastrami Beef Brisket, Pickled Cabbage, Melted Swiss, and Deli Mustard on Sourdough</i>	
Fried Shrimp Po'boy	15
<i>Cornmeal Dusted Shrimp, Shredded Romaine, Sliced Tomato, Shaved Red Onion, and House Pickles on a Toasted Gambino Pistolette dressed with Spicy Remoulade</i>	
The Arkansas Traveler Burger	14
<i>Your choice of 1855 Dry Aged Ground Beef, Ground Turkey, or Meatless Burger Patty (V) on a Toasted Brioche Bun</i>	
<i>Your choice of Housemade Pimento Cheese, Swiss, Cheddar, American, or Pepper Jack</i>	
<i>Served "All the Way" with Leaf Lettuce, Tomato, House Pickles, and Shaved Red Onion</i>	
Add House Peppered Candied Bacon	2
Add Easy Egg	1
The Presidential Club	12
<i>Pit Smoked Ham, Roasted Turkey Breast, Leaf Lettuce, Sliced Tomato, Avocado, and Dijonnaise on Honey Wheatberry Bread</i>	
1/2 Presidential Club with a 1/2 Bowl of Soup or Side	11

Entrées

Herb Roasted Vegetable Quinoa Bowl (G, VG)	14
<i>Red Quinoa</i>	
Shrimp Penne	16
<i>Creole Cream and Parmesan Cheese</i>	
Steak Frites	20
<i>Pepper Grilled Flat Iron Steak (8 oz), Hand-Cut Fries, and Maître d' Butter</i>	

Sides

Hand Cut Fries (G, V)	5
Sweet Potato Fries (G, V)	6
<i>With Spicy Strawberry Jam or Wasabi Aioli</i>	
Seasonal Fruit (G, V)	6
Side Salad	6
<i>Heritage Spring Mix, Shaved Red Onions, Grape Tomatoes, and Sliced Cucumbers with your choice of dressing</i>	

For parties of five or more, a 23% service charge will be added and no split checks, please. Split plate charge: \$8. Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

(G) - Gluten Free (V) - Vegetarian (VG) - Vegan