



Restaurant 1879

Vegetarian Menu



Appetizers

Arugula

Shaved Red Onion,
Candied Walnuts, Crispy Poached Egg and
White Balsamic Vinaigrette

\$12

Bibb Salad

Shaved Summer Vegetables, Crumbled
Narragansett Creamery Feta, Toasted Sunflower
Seeds and a Sherry~Basil Vinaigrette

\$11

Tomato Carpaccio

Sliced Narragansett Creamery Burrata,
Balsamic Reduction, Basil Oil

\$12

Entrees

Crispy Fried Tofu

with Cheesy Grits, Sautéed Romanesco Cauliflower
and a Bell Pepper Chutney

\$18

Grilled Portobello Mushroom

accompanied by Braised Green Lentils, Roasted Baby
Bok Choy, Crispy Fried Shallots, Marinated Tomatoes,
Truffle Aioli and a Caramelized Red Onion Jam

\$20

Truffled Mac-N-Cheese Croquets and

with Julienned Summer Vegetables, Smoked
Paprika and Creamed Spinach

\$18

Tapas

Artisan Cheese Plate

Chef Adi's Changing Selection of Fine Cheeses,
Seasonal Garnishes and accouterments

\$17

Truffled Mac & Cheese Croquettes

with Aioli

\$11

Marinated Olive Medley

with Pickled Garlic, Fennel, Thyme and Rosemary

\$6

Truffle Frites

House Pomme Frites and a Parmesan Aioli

\$10

Blackened Shishito Peppers

with Ponzu Dressing, Mustard Oil, Shaved Red Onion
and Micro Greens

\$9

Round of (beers) for the Chef and Staff

\$20

Table Shares

Creamed Spinach

\$7

Cheesy Grits

\$6

Sautéed Romanesco Cauliflower

\$6

Fregola Risotto with Grilled Rapini

\$7

Braised Lentils with Roasted Cippolini Onions &
Marinated Tomatoes

\$7

** we cannot guarantee all food allergies can be accommodated on some dishes*

** a twenty percent gratuity will be added for parties of six or more*

** please refrain from the use of cell phones while dining*