

First Flavors

Extra bread baskets are a 3.00 charge

Mediterranean Board (vegan) ^(GF) **18**

Baba ghanoush, pita, fried brussels sprouts, tahini tofu dip.

Fried Brussels Sprouts (vegan without aioli) **14**

Garlic Truffle Aioli.

Pommes Frites **12**

Crisp julienne potatoes, white truffle oil, Pecorino Romano cheese, brandy-peppercorn dipping sauce.

Baked Brie^(GF) **12**

Apple cranberry chutney, crostini

Buffalo Style Shrimp ^(GF) **14**

Crispy fried jumbo shrimp, 1844 wing sauce, creamy blue cheese dressing.

Bang Bang Shrimp ^(GF) **14**

Crispy fried jumbo shrimp, bang bang sauce.

Fried Calamari “Steak” ^(GF) **14**

Tender strips of squid crispy fried and seasoned Thai chili aioli and sesame seeds.
“It’s the best calamari I have ever had !”

Winter Squash Ravioli **12**

Pecan brown butter, sage

Feature Appetizer of the Day

(Priced Daily)

Soups

Onion Au Gratin ^(GF) **9**

Caramelized onions, rich beef broth,
fresh thyme, gruyere cheese. ^(GF)

Soup Du Jour

(Priced Daily)

Salads

1844 Salad ^(GF) **10**

Baby mixed greens, fruit, nuts, blue cheese, maple-balsamic vinaigrette.

Caesar Salad ^(GF) **11**

Crisp romaine lettuce, parmesan, croutons, house made dressing, lemon.

Each salad is thoughtfully crafted to offer a balance of flavors and textures, whether you are seeking a light start or a more substantial meal. Our kitchen sauces fresh, local ingredients whenever possible, ensuring vibrant greens and flavorful toppings in every bowl.

Salads are available in entrée size: 1844 20 /Caesar 22

Add a protein to you Dinner Salad for an additional...

8 oz Chicken 10/ 5oz Filet Mignon 20

6 Buffalo Shrimp 14 /6 Blackened Shrimp 14,

6 oz Seared or Blackened Salmon 14

***It is the responsibility of our guests to bring any food allergies to your server’s attention; we take allergens very seriously and we will make every effort to accommodate you.**

The ^(GF) does not ensure the dish is Gluten Free but can be made Gluten Free

Classic 1844 House Entrees

Pepper Crusted and Butter Seared Filet of Beef ^(GF)

Served with shallot and blue cheese butter, a demi-glace with cabernet, crispy leeks, mashed potatoes, and seasonal vegetables. **42**

Add Buffalo or Blackened Shrimp (3) 7

Steak Burger our burger is from **Little River Ranch and Poirier Family Angus Beef** ^(GF)

Served with bacon onion jam, roasted garlic and truffle aioli, gruyere cheese on a brioche roll, side of greens with maple balsamic and fries. **22**

1844 Classic Dijon-Fresh Herb Crusted Salmon ^(GF)

Chardonnay beurre Blanc, creamy mashed potatoes, and vegetable du jour. **30**

Steak & Frites ^(GF)

Prime steak, pan-seared to perfection, topped with herb garlic butter, and served alongside our famous pomme frites and fresh greens. **40**

Bayou Shrimp & Scallop ^(GF)

Shrimp, Scallop, smoked andouille sausage, creamy Cajun sauce, rice pilaf, fresh chopped green onions. **36**

Seasonal Specialties

Thai Sweet Chili Salmon **30**

Coconut jasmine rice, chef's vegetable

Tuscan Chicken **28**

Pan seared chicken breast, sundried tomatoes, artichoke hearts in a creamy velouté sauce.

Beef Tips **38**

Tender beef tips with pinot demi, mashed potato, chef's vegetable

Winter Squash Ravioli **25**

Pecan brown butter, sage, chef's vegetable

Schnitzel & Spaetzle **38**

Tender pork loin breaded and pan seared with a light lemon butter, brown butter spaetzle, apple sauce & pickled red cabbage

Alfredo Your Way **25**

Please ask your server about the delightful dish the chefs are cooking up today.
Add a protein to your pasta for an additional...

8 oz Chicken 10/ 5oz Filet Mignon 20

6 Buffalo Shrimp 14 /6 Blackened Shrimp 14,

6 oz Seared or Blackened Salmon 14

Fried tempura tofu 8

Ask about adding vegetables and our vegan and gluten free options for pasta.

Feature of the Day

Please ask your server about the delightful dish the chefs are cooking up today.

Vegan or Vegetarian:

Please ask what the Chef can create for you today if you do not see what you are looking for!

Because our food is created from scratch, preparation takes time. We appreciate your patience.

A 20% gratuity may be added to parties of six or more, including separate checks, at the discretion of the service staff.
Separate checks are not available for parties of eight or more.

A \$20 corkage fee applies to any wine brought into the restaurant.
Outside desserts are subject to a \$4 fee per guest.

Message from the Chef

We would like to welcome you to 1844 House. Our priority is serving our guests, so please share your feedback and suggestions for features or menu items you would like to see. We value our local community in Potsdam, Canton, and St. Lawrence County, as well as customers from out of town.

Please email at Info@1844house.com

Thank You
Chef Amy