



LUNCH MENU



Here at 1847 Bar & Grill, we take our name from the year the city of Lebanon was founded. We take pride of our heritage and in offering a variety of local NW products. Our cuisine features a blend of traditional American steakhouse with a touch of Pacific fusion as a nod to our Japanese garden. We strive for simplicity of preparation to showcase the essence of our ingredients without compromising complexity of flavors. We believe you will find dishes of comfort and interest in our menu.

Bon Appetit! from all of us at Boulder Falls Inn and 1847 Bar & Grill.

1847 BAR & GRILL • LEBANON, OREGON

SALADS

1847 greens, crisp house pickled veggies, manchego and red wine vinaigrette (v, gf) \$4

Caesar, romaine, house Caesar dressing, garlic croutons, grana Padano \$6

Kale, strawberries, spiced pistachios, white balsamic vinaigrette (v, gf) \$7

Roasted beets, grilled treviso, sherry vinegar -black pepper caramel, goat cheese (v, gf) \$7

Iceberg Wedge, roque blue cheese, heirloom tomato, shaved red onion, bacon (gf)

Full \$10 half \$6

Nicoise, pesto fingerling potatoes, green beans, egg, avocado, heirloom tomato,

tapanade (v, gf) \$12

Ahi, blackened-seared rare, charred scallion vinaigrette, radish, mango, peppers

and spinach(gf) \$16

Smoked Trout baby greens, boursin-buttermilk dressing, smoked trout, croutons,

heirloom, tomato and julienne vegetables \$9

Cobb, romaine, smoked chicken , bacon, blue cheese, heirloom tomato, avocado, egg (gf) \$14

Today's soups cup \$4 bowl \$6

Add A Skewer Beef \$3, Chicken \$2, Shrimp \$4 gf

STARTERS

Sea scallops, sake miso glaze, cucumber wakame salad and sesame vinaigrette (gf) \$12

Crab cakes, Asian slaw, tobiko aioli \$14

Seafood cocktail, prawns, bay shrimp, crab claw, cocktail sauce (gf) \$12

Spicy shrimp, Thai coconut chili sauce, Asian greens (gf) \$10

Fries, garlic oil, grana Padano, house spicy ketchup (v) \$5

Vegetable tempura, sweet thai chili sauce, Human BBQ (v) \$9

Crispy fried tofu with peanut sauce and scallions (v) \$7

Wild mushroom "crostini" shallot, parsley, garlic, grilled bread (v) \$9

Pepper Tree Sausage Co Sweet and Sassy, grilled pepper relish and grain mustard (gf) \$10

Bacon Mac & Cheese, smoked Tillamook cheddar sauce \$8

gf=gluten free v=vegetarian

MAINS

Pasta / Noodle

Smoked Chicken Fettuccine, roasted pepper cream, artichoke hearts, lacinato kale \$14

Ravioli, artichoke feta, marinara sauce, topped with charred artichoke & arugula (v) \$13

Yaki Soba, Thai red curry, vegetable stir fry, heart of palm micro green salad nouc

cham \$9

Sandwiches

served with fries, 1847 salad or caesar salad, sub soup for \$1

Sweet & Sassy, grilled sausage,pepper relish, cheese sauce, crispy onions, hoagie roll,

served with fingerling potato salad (sub for other if you wish)\$13

Smoked Turkey, roasted tomato, pesto aioli, lettuce, ciabatta \$9

Grilled Cheese, Tillamook cheddar or emmenthaler \$8

B+BLT, bacon, bacon jam, lettuce, tomato, wheat bread, mayo \$10

Rueben, pastрами, emmenthaler, Russian dressing, sauerkraut \$12

Prime Rib Dip, emmenthaler, au jus, French roll \$13

Crispy Tofu, peanut sauce, pickled vegetables, peppers, cilantro, sriracha mayo,

garlic naan \$9

Langostino Roll, langostino tails, chive mayo, celery, crisp lettuce, buttered roll \$15

Burgers

served with fries, 1847 salad or caesar salad, sub soup for \$1

Classic Cheese Burger, Tillamook cheddar, lettuce, tomato, onion, pub roll, \$12

Mushroom Brie Burger sautéed wild mushrooms, garlic, shallots, creamy brie \$14

BBQ Bacon & Crispy Onion Burger bacon, crispy onions, honey BBQ sauce \$13

1847 Banh Mi Burger, our blend of seasoned beef and pork, pickled vegetables,

sriracha mayo, cilantro \$12

Sub a grilled chicken breast for any burger patty

* The Oregon health authority wants you to know that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
An 18% service charge will be added to parties of 8 or more.