

KITCHEN 1883

RESTAURANT & BAR

STARTERS

Braxton Storm Beer Cheese & Pretzel Bites V 8
add andouille sausage +2

Kitchen 1883 Famous Cauli-Sprouts V GF 10
Cauliflower, Brussels sprouts, sweet chili glaze
sesame seeds, scallions

Creamy Spinach & Artichoke Dip V 10
Grilled flatbread, pico rustica

Deviled Eggs GF 6
Pimento cheese, applewood bacon, pickled mustard seeds
scallions

1883 Chicken Wings GF 10
Choice of naked, dry rub, or any of our house made sauces:
Buffalo, bourbon BBQ, hot-honey, sweet chili glaze
Served with ranch or bleu cheese and celery

Corn, Bacon, and Poblano Fritters 8
Tomato jam, goat cheese, cilantro

Seasonal Flatbread 10
An ever-changing creation on a crispy flatbread crust

SALADS & SOUPS

Choice of house made dressings: ranch, herb vinaigrette
bleu cheese, balsamic, sweet chili-ginger vinaigrette

Add grilled chicken or sauteed shrimp +4
Add seared salmon +7, Add blackened beef tenderloin +8

1883 House Salad V 4 | 8
Mixed greens, grape tomatoes, carrots, red onion
combread crumbles

Smokey Bleu Cheese Chopped Salad GF 5 | 10
Chopped romaine mix, applewood bacon, tomatoes, cucumber
smoked grapes, candied walnuts, bleu cheese dressing

Brussels Sprouts Salad GF V 5 | 10
Arugula & spinach, Brussels sprouts, marinated cabbage
carrots, jalapenos, dried cranberries, crispy shallots
sweet chili vinaigrette

Roasted Beet Salad V 5 | 10
Arugula & spinach, goat cheese, radish, pepita seeds, EVOO
fig balsamic, brown butter-rye croutons

Vegan White Bean Soup V GF 4 | 7
Hearty white beans, green chili, cilantro
add roasted chicken +2

Seasonal Soup 4 | 7
A rotating selection of fresh, made in house soups

SIDES

Avocado-Sriracha Slaw V GF 3	French Fries GF V 3
Grilled Broccoli GF V 5	add Parmesan & herbs +1
Cauli-Sprouts GF V 5	3 Cheese Mac & Cheese V 5
Half 1883 Salad V 4	spicy bread crumbs
Steamed Broccoli GF V 4	Creamed Spinach V 5
Seasonal Fruit GF V 4	rye bread crumbs
Spiced Kettle Chips V GF 3	Roasted Potatoes GF V 4
	KY Cheddar Grits GF V 3
	available after 4pm

SANDWICHES & MORE

Served with kettle chips, French fries or avocado-sriracha slaw
Sub any side for additional charge
Sub GF bun +1

The 1883 Burger 13
Angus beef, shredded lettuce, tomato, brioche bun
Choice of cheese: American, cheddar, Swiss, pepper jack
bleu cheese, goat cheese
add bacon or fried egg +2
add mushroom demi-glaze +1
vegan Impossible burger available

"Anderson" Burger 14
Pimento cheese, tomato jam, mixed greens
crispy onions straws, brioche bun
add bacon or fried egg +2
vegan Impossible burger available

Spicy Chicken Ranch Wrap 12
Grilled chicken breast, corn & black bean salsa, cheddar
pico rustica, mixed greens, ranch, flour tortilla

Hot-Honey Dipped Chicken Breast 12
Crispy fried chicken breast, spicy honey dip
bleu cheese slaw, brioche bun

Cod Sandwich 12
Mixed greens, tomato, dill tartar sauce, charred lemon
rye bread
flash fried or pan seared

MAIN FARE

Add a half 1883 Salad to any Main Fare +3

Craft Beer Battered Cod 15
Braxton Storm beer batter, charred lemon, remoulade sauce
French fries

Pan Seared Salmon GF 17
Kitchen 1883 famous cauli-sprouts, sweet chili glaze

Chicken & Waffles 15
Multi-grain waffle, crispy fried chicken breast, whipped butter
cayenne-maple syrup, avocado-sriracha slaw

Roasted Vegetable Pappardelle V 14
Boursin Alfredo, butternut squash, broccolini, spinach, leeks
spicy bread crumbs
add grilled chicken or shrimp +4
add seared salmon +7, add blackened beef tenderloin +8

Smoked Angus Meatloaf 15
Roasted potatoes, mushroom demi-glaze, crispy onion straws

available after 4pm

Shrimp & Grits GF 15
Black tiger shrimp, andouille sausage, peppers & onions
creole cream sauce, KY cheddar grits
add fried egg +2

Herb Marinated Bone-In Pork Chop GF 17
Grilled broccolini, roasted butternut squash, leeks
sherry-mustard cream, pickled mustard seeds

Mexican Pazole Braised Beef Short Ribs GF 19
KY cheddar grits, hominy, radish, scallions, cilantro
achiote puree, pepita seeds

Blackened Beef Tenderloin Medallions 22
Roasted potatoes, creamed spinach, Parmesan
rye bread crumbs

GLUTEN FRIENDLY GF
VEGETARIAN V

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

Kitchen 1883 uses communal cooking equipment and prep areas for all of our menu offerings and cannot guarantee all items are allergen-free.

Not all ingredients are listed in the menu.

WWW.KITCHEN1883.COM

513 - 232 - 1883

 DOORDASH GRUBHUB

ALL MENU ITEMS AVAILABLE FOR PICK UP & DELIVERY

To our loyal guests,

We are following safety guidelines set forth by the CDC and Governor Mike Dewine and we ask that our guests do the same. We have modified the restaurant to stay within social distancing guidelines and have continued to improve our, already high, standard practices.

We will have an adjusted menu and will continue all our carryout and delivery services. Please visit www.kitchen1883.com to place your touchless carryout or delivery order.

We thank you for your continued support of our restaurant and the Kitchen1883 staff!

Sincerely,
The Kitchen1883 Management Team

BOTTLES & CANS

Domestic	Craft
Budlight 3	New Belgium 5
Budweiser 3	Voodoo Ranger
Michelob Ultra 3	Lefthand 5
Miller Light 3	Nitro Milk Stout
Coors Light 3	Brewdog 6
Yuengling 4	Elvis Juice
Corona 5	Collective 6
Heineken 4	Arts 6
Sam Adams Lager 5	Life in the Clouds
Little Kings 2	North Coast Brewing Co 6
	Skrimshaw Pilsner
	Seltzer & Cider
	Whiteclaw 4
	Black Cherry or Mango
	Angry Orchard 4
	Cider
	High Noon Seltzers 5
	Peach or Pineapple
	Non Alcoholic
	Brewdog Nanny State 4
	Brewdog Stout AF 4

DRAFT BEER

Bud Light 4.2% 5
American style light lager
Michelob Ultra 4.2% 5
Low carb & low calorie light lager
Miller Lite 4.2% 5
American style light pilsner
Mt Carmel 6.0% 5
Amber ale
Braxton Storm 4.8% 7
Golden cream ale
Taft's Nellies Key Lime 4.8% 6
Caribbean ale
Madtree Ramble On 4.0% 6
Low calorie IPA
Weihenstephaner 4.0% 4
Hefeweizen
Freitboard Reba 5.3% 5
Strawberry blonde ale
Stella Artois 4.8% 6
Pale lager
Kentucky Bourbon Barrel 8.2% 7
KY Irish red ale aged in bourbon barrels
Left Hand Brewing Co 6.2% 7
Peanut Butter Milk Stout
Platform Rosellini 5.0% 6
Rose & peach cider
Golden Road Mango Cart 4.0% 6
Mango wheat ale
Platform Open Market 4.6% 7
Peach & apricot wheat ale
Guinness 4.2% 7
Dark Irish dry stout

SIGNATURE COCKTAILS

1883 Manhattan 10

Elijah Craig Small Batch Bourbon
Dolin Sweet Vermouth, angostura &
spiced cherry bitters

66 Pearl Street 10

Tito's Handmade Vodka, fresh
grapefruit juice, lavender simple
syrup fresh rosemary

1883 Old Fashioned 10

Elijah Craig Small Batch Bourbon
sorghum syrup, blood orange bitters

Blackberry Bourbon Sour 10

Old Forester Bourbon, fresh
blackberries, fresh lemon juice
simple syrup
garnished with a vanilla egg white flip

The Wolfangel Sangria 10

Beauty in Chaos Red Blend, Grand
Marnier, cinnamon simple, fresh
pear & orange

Cran-Apple Smash 10

Tito's Handmade Vodka, Grand
Marnier, cherry bitters, apple & pear
juice, cinnamon simple, smashed
cranberries

Apple Pear Martini 10

Tito's Handmade Vodka, Apple
Pucker, apple & pear juice

online ordering



CARRYOUT GROWLERS AVAILABLE

WINE

Sparkling & Champagne gl | btl

La Marca Prosecco split 8
France

Biuitful Cava Brut 6 | 22
France

White gl | btl

Prophecy Pinot Grigio 7 | 30
Italy

Kim Crawford Sauvignon Blanc 7 | 34
New Zealand

Washington Hills "late harvest" Riesling 7 | 30
Washington

La Spinetta Moscato d Asti 9 | 40
Italy

Fruit & Flower Chardonnay 8 | 36
Washington

Athena Chardonnay 8 | 36
California

Rosé gl | btl

The Pinot Project Rosé 7 | 30
France

Red gl | btl

The Pinot Project Pinot Noir 6 | 22
California

Silk & Spice Red Blend 8 | 30
Portugal

Beauty In Chaos Red Blend 8 | 30
Washington

J. Lohr Los Osos Merlot 8 | 39
California

Josh Cabernet Sauvignon 8 | 36
California

Storypoint Cabernet Sauvignon 9 | 45
California

Justin Cabernet Sauvignon 45
California

Valravn Zinfandel 35
California

ALL OFFERINGS SUBJECT TO CHANGE