

Kitchen 1883 - Anderson

7640 Beechmont Ave 45255-4202 · +15132321883 · Updated: Jan 14, 2026

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STARTERS 8

Braxton Storm Beer Cheese & Pretzel Bites \$8.00

Seasonal Flatbread \$11.00

An ever- changing creation on a crispy flatbread crust

Crispy Chicken Wings \$14.00

Choice of naked, dry rub, or one of our house made sauces: Buffalo, bourbon BBQ, hot-honey, or sweet chili glaze served with ranch or bleu cheese and celery

Blistered Shishito Peppers \$9.00

Crispy prosciutto, Aji-Amarillo sauce

1883 Roasted Cauli-Sprouts \$11.00

Cauliflower, Brussels sprouts, sweet chili glaze, sesame seeds, scallions

Bean Soup \$7.00

Vegan broth, green chiles, kale, corn & black bean salsa Add roasted chicken +2

Whipped Ricotta Dip \$10.00

Toasted pistachios, Ohio honey, EVOO, grilled flatbread

Shrimp Cocktail \$14.00

Chipotle cocktail sauce, smoked paprika

SALADS 5

1883 House Salad \$5.00

Mixed greens, grape tomatoes, carrots, red onion, cornbread crumbles, choice of crumbles

Smokey Bleu Cheese Chopped Salad \$8.00

Chopped Romaine mix, applewood smoked bacon, tomatoes, cucumber, smoked grapes, candied walnuts, bleu cheese dressing & crumbles

Brussels Sprouts Salad \$8.00

Baby Kale, Brussels sprouts, marinated cabbage, carrots, jalapeños, dried cranberries, crispy shallots, sweet chili vinaigrette

Baby Kale & Strawberry \$8.00

Avocado, cucumbers, feta cheese, toasted pistachio, crispy quinoa, Champagne vanilla vinaigrette

Asian Noodle Salad

\$14.00

Shaved brussels sprouts, romaine lettuce, cucumbers, carrots, pickled mushrooms, red peppers and cabbage, sweet chili vinaigrette, spicy aioli, soy glaze, black sesame seeds

ENTREES 8

Steak Frites

\$30.00

Grilled Hanger steak, sauce romesco, Parmesan fries, truffle aioli

Adobo Pork Chop

\$26.00

Aji-Amarillo sauce, smashed potatoes, grilled asparagus

Chicken Piccata

\$21.00

Linguini, spinach, tomatoes, artichokes, lemon butter, fried capers, gremolata

Shrimp & Grits

\$18.00

Black tiger shrimp, andouille sausage, peppers & onions, creole cream sauce, KY cheddar grits Add egg +2

Pan Seared Salmon

\$25.00

Fregula pasta, asparagus, English peas, baby spinach, red pepper puree

Craft Beer Battered Cod

\$18.00

Braxton Storm beer batter, french fries, remoulade sauce, flash fried or pan seared

Chicken & Waffles

\$18.00

Multi-grain waffle, fried chicken breast, whipped butter, cayenne maple syrup

Roasted Half Chicken

\$22.00

Thai basil chimichurri, coconut jasmine rice, Asian slaw

SANDWICHES 7

1883 Burger

AVAILABLE OPTIONS

Angus beef, shredded lettuce, tomato, brioche bun Choice of cheese: American, cheddar, Swiss, pepper jack, bleu cheese, goat cheese

\$14.00

add applewood bacon:

\$2.00

add an egg: \$2.00

sub GF bun: \$1.00

Hot-Honey Dipped Chicken Breast

\$14.00

Crispy fried chicken breast, hot-honey dip, bleu cheese slaw, brioche bun

Spicy Chicken Ranch Wrap

\$14.00

Blackened chicken breast, corn & black bean salsa, cheddar, pico rustica, mixed greens, ranch, flour tortilla

Cod Sandwich

\$14.00

Mixed greens, tomato, dill tartar sauce, charred lemon, toasted rye bread

House Smoked Turkey Club

\$13.00

Applewood bacon, smoked cheddar, tomato, lettuce, black garlic aioli, multi-grain bread

Lamb Gyro Wrap**\$15.00**

Roasted leg of lamb, lettuce, tomato, red onion, tzatziki, flour tortilla

Grilled Pork Loin**\$15.00**

Smoked bacon, swiss cheese, pickles, three mustard aioli, Cubano bread

SIDES 10**French Fries****AVAILABLE OPTIONS**

\$4.00

add parmesan & herbs: \$1.00

Herb Roasted Potatoes**\$4.00****Cauli-Sprouts****\$6.00****3 Cheese Mac & Cheese****\$6.00****Green Tabasco Slaw****Grilled Asparagus****\$6.00****Fregula Vegetable Pasta****\$7.00****KY Cheddar Grits****\$5.00****Seasonal Fruit****\$4.00****Kettle Chips****\$4.00****WHITE WINE** 7**Risata Moscato Di Asti**

Italy

Prophecy Pinot Grigio**\$7.00**

Italy

Athena Chardonnay**\$8.00**

California

Kings Ridge Pinot Gris**\$7.00**

Oregon

Whitehaven Sauvignon Blanc**\$8.00**

New Zealand

Maison Louis Chardonnay "Macon Villages"**\$6.00**

France

Chateau St Michelle Riesling**\$7.00**

Washington

BUBBLES & ROSÉ 4

La Marca Prosecco

France

Biuitful Cava Brut

\$7.00

France

Revel Rosé

\$8.00

Cincinnati

Michelle Rosé

\$7.00

Washington

RED WINE 5

Apothic Pinot Noir

\$6.00

California

Erath Pinot Noir

\$8.00

Oregon

Josh Cabernet Sauvignon

\$8.00

California

Locations Cabernet Sauvignon "Orin Swift"

\$9.00

California

Jack London Cabernet Sauvignon "Kenwood"

\$8.00

California

SIGNATURE COCKTAILS 6

1883 Old Fashioned

\$11.00

Elijah Craig Small Batch Bourbon, sorghum syrup, blood orange bitters

New Manhattan

\$11.00

Uncle Nearest 1884 Small Batch Whiskey, Dolin Sweet Vermouth, angostura & spiced cherry bitters

66 Pearl Street

\$10.00

Tito's Handmade Vodka, fresh grapefruit rosemary-lavender simple

"Filthy" Martini

\$10.00

Grey Goose Vodka or Bombay Sapphire Gin, dry vermouth, extra olive juice, bleu cheese stuffed olives

Organic Cranberry Margarita

\$10.00

Grand Leyenda Silver Tequila, Organic Agave Syrup, Cranberry and Fresh Lime Juice

Peach Cosmo

Peach nectar, Tito's Vodka, Peach Schnapp's

BOTTLES & CANS 12

Budlight	\$4.00
Michelob Ultra	\$4.00
Miller Lite	\$4.00
Corona	\$4.00
Heineken	\$4.00
Coors Light	\$4.00
O'doull's	\$4.00
Non-alcoholic	
New Belgium	\$5.00
Voodoo Ranger	
Madtree	\$5.00
Psychopathy	
Tafts	\$5.00
Gavel Banger	
Brewdog	\$6.00
Elvis Juice	
North Coast Brewing Co	
Skrimshaw Pilsner	

SELTZERS & CIDERS ⁴

Whiteclaw	\$4.00
Black Cherry or Mango	
Angry Orchard	\$4.00
Cider	
High Noon Seltzers	\$5.00
Assorted Flavors	
Platform Rosellini	\$6.00
Peach Rose Apple Ale	