

Appetizers

Crab Hushpuppies – Poblano Tartar Sauce
– 14

Stuffed Portobello Cap – Peppers – Onions – Greens
– Squash – Zucchini – Mushrooms – Golden Raisins
– Walnuts – Chevre Cream Sauce **(V) (GF)**
– 10

Sesame Seared Scallops – Rice Vinegar Marinated
Cucumber Slaw – Sweet Soy Wasabi Aioli **(GF)**
– 14

Beet Risotto – Frederick’s Lamb Sausage
– Sautéed Pamlico Sound Shrimp **(GF)**
(V) – 9 – 14

Brussels Sprouts and Smashed Fingerling Potatoes
– Flash Fried – Truffle Oil – Parmesan **(V) (GF)**
– 10

Korean Barbeque Braised Pork Cheeks
– Bibb Lettuce Wrap – Onions – Peppers – Ginger
– Toasted Sesame Seeds – Sweet Soy Sauce **(GF)**
– 15

Mussels – Shallots – Garlic – Mirepoix – Grilled Bread
– Red Pepper Spread – Herbs – Bouillabaisse Broth
– Saffron
– 14

Salads

House Salad

Bibb Lettuce – Melon Balls – Fresh Strawberries
– Aged White Cheddar – Champagne Vinaigrette
– Sunflower Seeds **(V) (GF)**
– 9

Caesar Salad

Hearts of Romaine – Classic Caesar Dressing
– Applewood Smoked Bacon – Parmesan Flakes
– Crostini with Kalamata Olive Tapenade
– 11

Beet Salad

Roasted Somerset Baby Beets – Arugula – Pine Nuts
– Goat Cheese – Caramelized Onion
– Cherry Tomatoes – Beet Vinaigrette **(V) (GF)**
– 11

**(V) denotes Vegetarian – Ask for Vegan options
(GF) denotes Gluten Free**

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



Entrées

Banana Leaf Wrapped “Freestyle Fish”
– Pineapple & Pepper Rice Cake – Broccoli Florets
– Carrots – Pearl Onions – Orange Coconut Sauce
– Pineapple Mango Salsa **(GF)**
– 28

White Pepper Seared Tuna – Quinoa – Greens
– Black Eyed Peas – Peppers – Scallions – Feta Cheese
– Corn – Red Onions – Blueberry Gastrique **(GF)**
– 27

Bone-In Pork Chop – Sweet Corn Pudding
– Brussels Sprouts – Carrots – Pearl Onions
– Housemade Cinnamon Apple Sauce **(GF)**
– 28

Carrot Coconut Curry – Coconut Pineapple Rice Cake
– Spiced Summer Vegetables – Fried Tofu
– Herbs – Scallions **(V) (GF)**
– 21

8oz Center Cut Angus Filet Mignon*
– topped with Tarragon Marinated Mushrooms
– Cheddar Potato Cake – Asparagus – Demi Glace **(GF)**
– 41

Seafood Pasta – Creamy Sunflower Seed Pesto
– Carolina Shrimp – Sea Scallops – Seasonal Vegetables
– Toasted Sesame Seeds – Parmesan Flakes
– 26 **(V) – 18**

New Zealand Rack of Lamb – NC Stone Ground Grits
– Gouda Cheese – Scallions – Carrots – Onions
– Creamed Spinach – Fresh Yogurt & Dill Sauce
½ Rack – 29 Whole Rack – 44

Pesto Risotto – Yellow Squash – Zucchini
– Spinach – Carrots – Onions – Parmesan Cheese
– Tomatoes – Crispy Fried Leeks **(V) (GF)**
– 26

****All Proteins Can Be Substituted “Chop Style” with Mashed
Potatoes & Seasonal Vegetables****

**1587 is proud to source locally - Seafood from O’Neals in
Wanchese & Produce from Somerset Farm in Edenton**

Top Any Entrée or Salad:

Pamlico Sound Shrimp – 9 or Scallops – 14 (Tossed in an Herbed White Wine Butter) – Fish on a Salad - **Market Price**
Sides – 6

Mashed Potatoes – Grilled Asparagus – Mixed Vegetables – Pineapple & Pepper Rice Cake – Corn Pudding
½ House Salad – ½ Beet Salad – ½ Caesar Salad – Cup of Soup – Cheddar Potato Cake

Thank you for dining with us!