

LUNCH MENU



The Eating House 1849 pays homage to Hawai'i's vibrant culinary heritage, a nod to restaurants like Peter Fernandez who, the story goes, opened one of the first restaurants in Hawai'i, called the Eating House, back in the mid-1800's, using what was available from local farmers, ranchers, foragers and fishermen.

Thank you to all of our Farmers, Ranchers, Fishermen and Producers. Please See our website to see how we incorporate all these hard working companies.

***Oahu**

- Aloun Farms
- Small Kine Farms
- Nalo Farms
- Waipoli
- Kamuela Tomatoes
- Ho Farms
- Sweet Land Farms
- Naked Cow Dairy
- Nalo Honey
- Hawaii Fishing Agency
- Pono Pork
- Kualoa Ranch
- Eggs Hawaii
- Ill Gelato

***Big Island**

- Hamakua
- Mushrooms
- Kona Cold
- Blue Ocean
- Big Island Abalone
- Adaptations

***Maui**

- Kula Farms

***Kauai**

- Makaweli Beef
- Kauai Prawns

***Niihau**

- Niihau Ranch

Salads

- Eating House Toss *Kale, Local Fruit, Mac Nuts, Sherry Dressing* 14
- Baby Romaine Caesar *Garlic Shrimp, Parmesan, Miso Dressing* 19
- Kamuela Tomato Caprese *Goat Cheese, Baby Kale, Balsamic* 14
- E.H. Chop *Bacon, Sweet Corn, Feta, Avocado, Asian Goddess* 16
- Garlic Ahi Salad *Baby Kale, Sweet Onion, Soy Sesame Dressing* 20
- Fried Brussels & Cauliflower *Pine Nuts, Golden Raisins, Balsamic* 15

Burgers & Things

- All Burgers and Sandwiches Served with Baby Greens & House Dressing*
- E.H.B. *Portugese Sausage, Beef & Pork Burger, Bacon Jam, Onion Rings* 17
 - The Domestic *Bleu Cheese Mornay, Bacon, Mushrooms* 16
 - The Baren *Kim Chee, Garlic Chili Brisket, Swiss, Spicy Aioli* 18
 - Beni-Burger *Hollandaise, Garlic Kale, Tomato, Egg* 18
 - Corned Beef Reuben *Swiss, Pickled Cabbage, 1849 1000 Island* 19
 - Angry General *Fried Chicken, Honey Chili Butter, Cabbage, Ranch* 15
 - Rich-Boy *Tempura Oysters & Shrimp, Pickles, Slaw, Yuzu Kosho Tartar* 19
 - Seared Ahi Club *Avocado, Bacon, Tomato, Lettuce, Chili Honey Ailoi* 20
 - Tempura Teriyaki Portobello Burger *Furikake Mac Salad, Onions, Swiss* 16

Bowls

- 1849 Spicy Ramen *Rich Sesame Broth, Pork Belly, Dumplings, Soft Egg* 20
- Curry Ramen *Tonkatsu, Pickled Vegetables* 18
- Tempura Shrimp & Vegetable Ramen *Soy Daikon Broth* 22
- E.H. Ahi Bowl *Poke, Spicy Tuna, Avocado, Ikura* 22
- Hawaii Ranchers Loco Moco *Sunny Egg, Fried Rice, Mushroom Gravy* 20

Sides & Stuff

- Sea Salt Fries 5
- Poutine Fries *Country Gravy, Portugese Sausage, Egg* 10
- Katsu Curry Cheese Fries *Tonkatsu, Cheddar* 14
- Bleu Cheese Fries *Mornay, Bacon, Chives* 9

Celebrate One Year With Us!

Join us on Wednesday, September 27, 2017 from 6-9pm for an exclusive event in partnership with the Boys and Girls Club Hawaii. Featuring Executive Chef inspired dishes from our 6 Roy's/Eating House 1849 Oahu Locations. Raffles, Live Music, Drink Specials, & More! For more information & to purchase tickets please visit www.bgch.com.

Limited Tickets Available.



**BOYS & GIRLS CLUB
OF HAWAII**

DINNER MENU



The Eating House 1849 pays homage to Hawai'i's vibrant culinary heritage, a nod to restaurants like Peter Fernandez who, the story goes, opened one of the first restaurants in Hawai'i, called the Eating House, back in the mid-1800's, using what was available from local farmers, ranchers, foragers and fishermen.

Thank you to all of our Farmers, Ranchers, Fishermen and Producers. Please See our website to see how we incorporate all these hard working companies.

***Oahu**

- Aloun Farms
- Small Kine Farms
- Nalo Farms
- Waipoli
- Kamuela Tomatoes
- Ho Farms
- Sweet Land Farms
- Naked Cow Dairy
- Nalo Honey
- Hawaii Fishing Agency
- Pono Pork
- Kualoa Ranch
- Eggs Hawaii
- Ill Gelato

***Big Island**

- Hamakua Mushrooms
- Kona Cold
- Blue Ocean
- Big Island Abalone
- Adaptations

***Maui**

- Kula Farms

***Kauai**

- Makaweli Beef
- Kauai Prawns

***Niihau**

- Niihau Ranch

Bites

Miso Mushroom Bisque *Butter Creminis, Parsley* 12
Big Eye Tuna Poke *Sesame Rice Cracker, Infused Soy* 19
Crispy Shrimp Gyoza *Garlic Soy Dipping Sauce* 13
E.H. Chicken Wings *Cucumber, Honey Chili Butter* 15
Tako & Potatoes *Preserved Lemon Yogurt, Coriander Garlic Sauce* 18
Clams & Cremini Mushrooms *White Wine, Garlic Butter, Grilled Bread* 17
Smoked Pork and Cabbage Lumpia *Hawaiian Chili Sweet and Sour* 13
Crispy Calamari *Pickled Jalapeno, Yuzu Kosho Tartar* 16
Pork Belly Bao *Garlic Soy Glazed, Pickled Vegetables, Garlic Aioli* 15
Kiawe Smoked Szechuan Baby Back Ribs 17

From the Farmers

Eating House Toss *Kale, Local Fruit, Mac Nuts, Sherry Dressing* 13
Grilled Baby Romaine Caesar *Sweet Corn, Feta, Miso Dressing* 14
E.H. Chop *Bacon, Tomato, Avocado, Parmesan, Garlic Shrimp, Asian Goddess* 18
Garlic Ahi Salad *Baby Kale, Crispy Onions, Soy Sesame Dressing* 19
Roasted Beet *Goochujang Glaze, Avocado, Green Apple, Fennel* 15
Roasted Brussels & Cauliflower *Golden Raisin, Pine Nuts, Balsamic* 15

From the Fishermen & Ranchers

Kampachi *Brown Butter Cauliflower Puree, Tomato, Hot & Sour Nage* 36
Ssamjang Grilled Prawns *Roasted Mushroom Risotto, Panchan* 30
Misoyaki Butterfish *Ginger and Carrot Vinaigrette, Heart of Palm* 42
E.H.P. *Venison Chorizo, Prawns, Clams, Risotto, Tomato, Beer Garlic Butter* 32
Steamed Monchong *Mushroom X.O., Black Garlic Infused Soy, Cabbage* 34
Beef Short Rib Kare Kare *Sesame Eggplant Puree, Okra, Peanut Sauce* 36
Grilled Rib Eye *Blistered Shishito Pepper, Szechuan Peppercorn Sauce* 42

Celebrate One Year With Us!

Join us on Wednesday, September 27, 2017 from 6-9pm for an exclusive event in partnership with the Boys and Girls Club Hawaii. Featuring Executive Chef inspired dishes from our 6 Roy's/Eating House 1849 Oahu Locations. Raffles, Live Music, Drink Specials, & More! For more information & to purchase tickets please visit www.bgch.com.

Limited Tickets Available.



**BOYS & GIRLS CLUB
OF HAWAII**