

Owners Rafael and Joanna Rodighiero invite you to enjoy a carefully crafted meal and experience at The 1910. Our mission is to enrich the heart of downtown Logan by creating a gathering place that blends culinary craft, local creativity, and cultural celebration. Please feel free to browse and enjoy the local art on our walls that is for sale.



The 1910

DINNER MENU

4PM-10PM



STARTERS

Fried Green Tomato Stack- \$10 Fried green tomatoes like mama made, served atop fresh greens, with a drizzle of our special 1910 sauce, and a sprinkle of feta cheese crumbles.

Shrimp Cocktail- \$12 Four Classic jumbo shrimp served with cocktail sauce.

Chicken Wings (boneless or bone-in)- \$9 Six crispy chicken wings, choose boneless or bone-in, tossed in your favorite sauce. Choose from: Buffalo, Honey BBQ, Garlic Parmesan, or Sweet Chili. Served with celery sticks and your choice of ranch or bleu cheese.

Fried Mozzarella- \$12 Fresh mozzarella sliced, lightly coated and fried, served with marinara.

Fried Pickles- \$9 Five pickle spears, breaded and deep fried. Served with our 1910 sauce and our famous house ranch.

Loaded Logan Fries- \$12 Our take on a local favorite! French fries loaded with melted pimento cheese, bacon, and scallions served with house made herb ranch dressing. (Also available with shredded cheddar if pimento cheese is not your thing!)

Truffle Parmesean Fries- \$11 French fries, tossed in truffle oil and parmesan, served with our garlic parmesan dipping sauce.

Trio Sampler- \$15 All of your favorites in one sharable platter. Four boneless wings with your choice of sauce, two mozzarella half-moons, and a half-order of loaded Logan fries, served up with dipping sauces.

Charcuterie Board- \$15 An assortment of cured meats, artisan cheeses, seasonal fruits, nuts, assorted condiments and gourmet crackers. *GF upon request.

SOUP & SALAD

Soup of the Day- \$9 Ask your server for today's selection.

House Salad- small: \$6, large: \$9 Mixed greens, cucumber, tomatoes, cheddar, croutons, with your choice of house made buttermilk herb ranch, balsamic vinaigrette, French, or Italian dressing. *GF upon request.

Caesar Salad- small: \$6, large: \$9 Mixed greens, parmesan cheese, house croutons, Caesar dressing. *GF upon request.

Caprese Salad- \$13 Small Bed of greens, layers of sliced tomatoes, fresh mozzarella, basil pesto, extra-virgin olive oil, balsamic vinegar. *GF

Crispy Chicken Cornbread Salad- \$15 A local favorite. Large bed of tender greens, cucumber, tomatoes, scallions, shredded cheddar, crumbled bacon, and crispy chicken topped with crumbled cornbread and dressed with special sweet, tangy, and creamy dressing.

Grilled Chicken Summer Berry Salad- \$15 Large bed of greens, tomatoes, cucumber, scallions, crumbled bacon, grilled chicken, sliced strawberries and grapes, topped with goat cheese crumbles and dressed with Balsamic Vinaigrette.

Orchard Salmon Salad- \$18 Grilled salmon on a bed of greens with seasonal flavors of dried cranberries, honey roasted pecans, feta cheese crumbles, and balsamic glaze.

*Add grilled or crispy chicken to your house or garden salad for \$7, Add grilled salmon for \$10.

*\$0.50 charge for extra dressings and sauces



If you have dietary restrictions or food allergies, please make your server aware, and we will discuss accommodations. Many of our menu selections are available in a gluten friendly version, denoted by *GF. Gluten friendly items are made upon request.* We use a separate panini press and griddle for *GF, however our fryer does fry gluten-containing items.

MAIN COURSE

Each entree is served with a small garden or Caesar salad and your choice of a side.
Pasta dishes do not include a side.

CERTIFIED ANGUS BEEF SELECTIONS

WE PROUDLY SERVE CERTIFIED ANGUS BEEF*, KNOWN FOR ITS EXCEPTIONAL MARBLING, TENDERNESS, AND FLAVOR. SELECT CUTS ARE OFFERED IN USDA PRIME—THE HIGHEST GRADE OF BEEF—FEATURING ABUNDANT MARBLING FOR A RICHER, MORE BUTTERY FINISH. SIMPLY SEASONED AND EXPERTLY PREPARED TO LET THE QUALITY SPEAK FOR ITSELF.

Hand Cut Filet Mignon with Truffle & Shallot Butter- 6oz \$38 or 9oz \$48

Prime Certified Angus Beef Hand Cut Filet crowned with house-made truffle and shallot compound butter — rich, aromatic, and cravable. *GF

Bone-in Ribeye with Cowboy Butter- \$49 Certified Angus Beef 17oz bone-in ribeye, grilled to your liking and topped with house cowboy butter. *GF

The 1910 Cut Steak- \$29 Our house favorite! This Certified Angus Beef 8oz flat iron steak is unbelievably rich in flavor! Grilled to your liking and topped with herb chimichurri. *GF

Bone-in Pork Chop with Apple Butter Glaze- \$34 12oz Bone-in Pork Chop with glaze made with local apple butter from Walker's Family Farms.

Brown Sugar Dijon Salmon- \$29 Pan-seared 8oz Atlantic salmon filet finished with a flavorful brown sugar and Dijon glaze. *GF

Caprese Chicken- \$24 Marinated chicken breast, seasoned and grilled, topped with basil pesto, fresh mozzarella, and sliced tomato, then drizzled with balsamic glaze and olive oil. *GF

Honey Mustard Smothered Chicken- \$26 Marinated chicken breast, glazed with honey mustard and smothered with colby jack and bacon. *GF

Creamy Parmesan Penne Alfredo- \$20 Penne pasta topped with our house made creamy garlic parmesan alfredo sauce. Add grilled chicken for a \$7 upcharge. Add grilled shrimp for a \$9 upcharge. *GF upon request.

Cajun Chicken Pasta- \$28 A fan favorite with penne pasta, creamy and slightly spicy Cajun sauce, grilled chicken, topped with scallions, diced tomatoes, and parmesan cheese. *GF upon request.

The Signature Burger- \$19 Certified Angus Beef 1/2lb steak burger topped with aged cheddar, lettuce, tomato, and our signature 1910 sauce on a toasted brioche bun. Simple, classic, and unforgettable. *GF upon request.

The Devil Anse Burger- \$18 Certified Angus Beef steak burger, grilled and topped with pimento cheese, a fried green tomato, thick cut bacon, and pepper jelly. This burger will make you want to start a feud!

SIDE DISHES



Garlic Mashed Potatoes- \$5
Baked Potato- \$5, loaded- \$7
Baked Sweet Potato w/ Cinnamon Butter- \$7
Garlic and Herb Creamed Corn- \$5
Small Dish of Penne Alfredo- \$5
Roasted Vegetable Medley- \$5
French Fries- \$5



BEVERAGES

See our bar menu for wine, beer, cocktails, and bourbon.

Coca-Cola Products- \$3 Coke, Cherry Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Barq's Root Beer, Minute-Maid Lemonade

Iced Tea- \$3 Sweetened or Unsweetened; Add Peach or Raspberry Flavoring for \$1

Coffee- \$2 Regular or Decaf

*A 20% automatic gratuity will be added to parties of 6 or more.