

THE 1908

DINING ROOM



STARTERS

CRAB CAKES creole mustard, corn salsa, arugula	20	BAKED BRIE balsamic marinated berries, crostini	17
STICKY PORK BELLY jalapeno slaw, pineapple glaze	15		

SOUP

BAKED FRENCH ONION CROCK 8
house croutons & melted gruyere cheese

PETITE SALADS 9 / FULL SALADS 16
ADD CHICKEN +7 OR SALMON +12

HOUSE
mixed greens, roasted beets, goat cheese, candied walnuts

CAESAR
romaine, parmesan, croutons, caesar dressing

COTTONWOOD WEDGE
iceberg wedge topped with smoked bleu cheese crumbles, hardwood smoked shoulder bacon, jewel tomatoes, pickled onions, chives, hard boiled egg, choice of dressing

BLACKBERRY BALSAMIC SALAD
baby spinach topped with blackberries, blueberries, pickled onions, glazed pecans, avocado, goat cheese, blackberry balsamic vinaigrette

**Consumer Advisory: thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information" Iowa Code Section 137F 2 (10).*