

LOBBY THE BAR

CURED MEAT + LOCAL CHEESE

DAILY CHARCUTERIE PLATE..... AQ
CORNICHONS, PICKLED MUSTARD SEEDS &
HOUSE MADE DIJON

ARTISAN CHEESES..... 12/20
LOCAL HONEY, BAGUETTE & BLACK PEPPER WALNUTS
THREE SELECTIONS \$12 / FIVE SELECTIONS \$20

FOR THE TABLE

GRAND SLIDER..... 5 EACH
PRIME BEEF, BLUE CHEESE BUTTER,
CRISPY ONIONS, GARLIC AIOLI,
HERBED BRIOCHE BUN

SMOKED PULLED PORK SLIDER..... 4 EACH
CHEDDAR, BBQ SAUCE, BREAD & BUTTER
PICKLES, HERBED BRIOCHE BUN

FRIED AVOCADO TACOS..... 8
CILANTRO LIME SLAW, CHIPOTLE RANCH,
FLOUR TORTILLAS

CIDER GLAZED PORK BELLY BITES..... 9

HERBED PARMESAN FRIES..... 6

SMOKED CHICKEN & POBLANO DIP..... 12
PITA CHIPS

GRILLED FLATBREADS

TOMATO SAUCE, HOUSE MOZZARELLA, PARMESAN, BASIL..... 9
HAM, BÉCHAMEL, MUSHROOMS, TRUFFLE OIL, ARUGULA..... 12

BRIE, ROASTED APPLE, PROSCIUTTO, BÉCHAMEL, ARUGULA..... 12
SMOKED PORK, ONION, BBQ SAUCE, CHEDDAR, SCALLIONS..... 10

SOUPS & SALADS

CAESAR SALAD..... 10
ROMAINE, FOCACCIA, PARMESAN,
WHITE ANCHOVY

CLAM CHOWDER..... 8
NEW ENGLAND STYLE

FARMERS GREENS 9
RADISHES, CARROTS, CHERRY TOMATOES,
CUCUMBERS, CHAMPAGNE VINAIGRETTE

TURKEY & WHITE BEAN CHILI 10
JALAPEÑO CORN BREAD

SMOKED TOMATO BISQUE 8

SALAD ADDITIONS: HANGER STEAK 12
GRILLED CHICKEN 7 SALMON SKEWER 10

All Products are sourced regionally and with great discipline pertaining to seasonality. Consuming raw or undercooked food increases the risk of contracting a foodborne illness. Please advise your server of any allergies or for gluten free alternatives when making selections.

EXECUTIVE CHEF - TINA VERVILLE

LOBBY THE BAR

BURGERS & SANDWICHES

SERVED WITH HERBED PARMESAN FRIES, PICKLE, HOUSE BAKED BREADS

THE GRAND BURGER..... 15
BLACK PEPPERCORN SEASONED PRIME BEEF,
BLUE CHEESE BUTTER, GARLIC AIOLI, CRISPY ONIONS,
POTATO ROLL

ALL GREEK PITA 12
OLIVES, FETA, CHERRY TOMATOES,
CUCUMBERS, ROASTED GARLIC HUMMUS,
MESCLUN MIX, PITA

GRILLED CHICKEN WRAP..... 14
NORTH COUNTRY BACON, MESCLUN, TOMATO, RED
ONION, CHIPOTLE RANCH, FLOUR WRAP

GRILLED CHEESE & SMOKED TOMATO BISQUE..... 15
DUCK CONFIT, FONTINA, GRUYÈRE & COMTÉ, BRIOCHE,
SCALLIONS , CUP OF SMOKED TOMATO BISQUE

ENTREES

CARBONARA..... 16
HOUSE MADE SPAGHETTI, HOUSE BACON,
PEAS, PARMESAN, CREAM

HOUSE MADE CASARECCE 14
MARINARA, HOUSE MOZZARELLA, SPINACH,
BASIL ...ADD GRILLED CHICKEN.....7

STICKY SOY GLAZED SALMON SKEWER..... 19
LO MEIN, VEGETABLES, ASIAN VINAIGRETTE

SHRIMP STIR FRY..... 18
BASMATI RICE, BROCCOLI, CARROTS, PEPPERS,
SNOW PEAS, GINGER SHOYU SAUCE

STEAK FRITES..... 24
GRILLED HANGER STEAK,
HERBED GARLIC BUTTER FRITES, DEMI-GLACE

DESSERTS

THE GRAND CHOCOLATE BAG 14
PEANUT BUTTER & WHITE CHOCOLATE MOUSSES,
PEANUT BUTTER CUPS, CHOCOLATE CAKE, TOASTED PEANUTS,
SALTED CARAMEL SAUCE & MAPLE SHORTBREAD COOKIES

VANILLA BEAN CRÈME BRÛLÉE 9
WHITE CHOCOLATE PISTACHIO COOKIE, RASPBERRIES

WINTERBERRY CHEESECAKE 7
CHEESECAKE, GRAHAM CRACKER CRUST,
CRANBERRY CITRUS COMPOTE, CHANTILLY

S'MORES DEEP DISH 10
GRAHAM CRACKER COOKIE, MILK CHOCOLATE CHIPS,
MARSHMALLOW, CHOCOLATE CHIP COOKIE ICE CREAM

HOUSE MADE SORBET & ICE CREAM 9

WALNUT RUM CAKE 7
RUM SOAKED POUND CAKE, ORANGE REDUCTION, CHANTILLY

WINTER WARMERS

SPIKED BERRY TEA\$11
BVI GIN, FRESH LEMON, HIBISCUS RASPBERRY SIMPLE
ITADAKIMASU \$12
NIKKA COFFEE GRAIN WHISKY, TOGARASHI BITTERS,
RANSOM SWEET VERMOUTH, CHOCOLATE BITTERS

HOT JALISCO \$13
CASAMIGOS REPOSADO, SIPSMITH SLOE GIN,
AFRICAN NECTAR TEA, CHERRY BITTERS
CHAI SPICED CHOCOLATE \$11
CHOCOLATE, CHAI SPICE RUM, CHOCOLATE BITTERS