

LOBBY THE BAR

CURED MEAT + LOCAL CHEESE

DAILY CHARCUTERIE PLATE..... 16
CORNICHONS, PICKLED MUSTARD SEEDS &
HOUSE MADE DIJON MUSTARD

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

SMALL PLATES

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

TEMPURA WHITEFISH TACO..... 6 EACH
NAPA CABBAGE, AVOCADO CREMA,
PINEAPPLE PICO DE GALLO, CILANTRO,
VIDA TORTILLA

OYSTERS ON THE HALF SHELL..... 3 EACH
MIGNONETTE, COCKTAIL SAUCE, HORSERADISH,
LEMON

TEMPURA CAULIFLOWER BITES.....6
CURRY YOGURT DIPPING SAUCE

HERBED PARMESAN FRIES.....6

CHICKPEA HUMMUS.....7
OLIVE TAPENADE, OLIVE OIL, PITA

GRILLED FLATBREADS

TOMATO SAUCE, HOUSE MOZZARELLA, PARMESAN, BASIL..... 9

SMOKED HAM, BÉCHAMEL, ROASTED MUSHROOMS, TRUFFLE OIL, BABY ARUGULA..... 12

SOUPS & SALADS

BLACK GARLIC FRENCH ONION SOUP.....9
SOURDOUGH, THREE CHEESE BLEND

FARMERS GREENS..... 10
MESCLUN, RADISH, CARROT, CHERRY TOMATOES,
CUCUMBER, CHAMPAGNE VINAIGRETTE

CLAM CHOWDER.....8
NEW ENGLAND STYLE

SALAD ADDITIONS:
HANGER STEAK.....12

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

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

ALL GREEK PITA12

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

THE GRAND BURGER15

BLACK PEPPERCORN SEASONED PRIME BEEF,
BLUE CHEESE BUTTER, GARLIC AIOLI,
CRISPY ONIONS, POTATO ROLL

ENTRÉES

CASARECCE PRIMAVERA.....16

SPRING VEGETABLES, TOMATO, BASIL,
SHAVED PARMESAN

FISH & CHIPS.....20

TEMPURA WHITEFISH, REMOULADE, LEMON,
HERBED PARMESAN FRIES

HERB MARINATED SALMON SKEWER.....19

BEET NOODLES, SHAVED BRUSSELS SPROUTS,
RED WINE GASTRIQUE, WALNUTS, HERB SALAD

DUCK CONFIT.....22

CRISPY DUCK LEG, PEPPERED BRUSSELS SPROUTS, RADISH,
KOREAN BBQ

STEAK FRITES.....24

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

SHRIMP & CHICKEN STIR FRY.....18

SAUTÉED SHRIMP & VERNON FAMILY FARM CHICKEN,
ASIAN VEGETABLES, SOBA NOODLES, GINGER SHOYU SAUCE,
SESAME SEEDS

DESSERTS

THE GRAND CHOCOLATE BAG18

(PERFECT FOR SHARING)

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

VANILLA BEAN CRÈME BRÛLÉE.....9

MACERATED STRAWBERRIES, STRAWBERRY PAVLOVA

HOUSE MADE SORBET & ICE CREAM9

CHOCOLATE SPONGE CAKE.....6

ESPRESSO PASTRY CREAM, HONEYCOMB,
PASSION FRUIT CARAMEL, HAZELNUT

LEMON MERINGUE TART7

TOASTED MERINGUE, CHERRY COULIS, LACE TUILE

VANILLA CHEESECAKE..... 6

GRAHAM CRACKER CRUMBLE, RHUBARB COULIS,
BASIL, RASPBERRIES