

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

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

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

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

CIDER GLAZED PORK BELLY BITES.....9

HERBED PARMESAN FRIES.....6

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

SMOKED TOMATO BISQUE.....8

CAESAR SALAD.....10

TURKEY & WHITE BEAN CHILI.....10
JALAPEÑO CORN BREAD

ROMAINE, FOCACCIA, PARMESAN, WHITE
ANCHOVY

CLAM CHOWDER.....8
NEW ENGLAND STYLE

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

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 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

GRILLED CHEESE & SMOKED TOMATO BISQUE.....15

DUCK CONFIT, FONTINA, GRUYÈRE &
COMTÉ, BRIOCHE, SCALLIONS,
CUP OF SMOKED TOMATO BISQUE

ENTRÉES

CARBONARA.....16

HOUSE MADE SPAGHETTI, HOUSE BACON,
PEAS, PARMESAN, CREAM

HOUSE MADE CASARECCE14

MARINARA, HOUSE MOZZARELLA, SPINACH,
BASIL ...ADD GRILLED CHICKEN.....7

SHRIMP STIR FRY.....18

BASMATI RICE, BROCCOLI, CARROTS, PEPPERS,
SNOW PEAS, GINGER SHOYU SAUCE

STICKY SOY GLAZED SALMON SKEWER.....19

LO MEIN, VEGETABLES, ASIAN VINAIGRETTE

STEAK FRITES.....24

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

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

BLUEBERRY COMPOTE, LEMON & THYME SHORTBREAD

HOUSE MADE SORBET & ICE CREAM9

CHOCOLATE MOUSSE CAKE.....6

HAZELNUT MOUSSE, RASPBERRY COULIS, ESPRESSO

BANANA CREAM TART7

PRETZEL CRUST, PEANUT CARAMEL SAUCE

KEY LIME CHEESECAKE..... 7

LIME CURD, BLACKBERRY COULIS, COCONUT