

# LOBBY THE BAR

## SMALL PLATES

### ARTISAN CHEESES..... 12/20

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

### DAILY CHARCUTERIE PLATE..... AQ

CORNICHONS, PICKLED MUSTARD SEEDS &  
HOUSE MADE DIJON

### HAND CUT HERB PARMESAN FRIES..... 6

### BBQ SHIITAKE SPRING ROLLS..... 9

PONZU DIPPING SAUCE

### FRIED AVOCADO TACOS..... 8

CHIPOTLE SLAW, CILANTRO LIME CREMA, FLOUR TORTILLAS, CILANTRO, LIME

### CRISPY OYSTERS ON THE HALF SHELL..... 9

LEMON AIOLI, SCALLIONS

### TEMPURA FRIED FISH STICKS..... 9

REMOULADE

### 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

## FOR THE TABLE

### HOUSE MADE MOZZARELLA & PROSCIUTTO..... FOR 2: \$14 FOR 4: \$26 FOR 6: \$35

SPICED ALMONDS, BASIL AND PEPPER SALAD, BALSAMIC AND FIG JAM, OLIVE TAPENADE, ROASTED GARLIC HUMMUS,  
HOUSE MADE BAGUETTE, GRILLED FLATBREAD

### GRILLED FLATBREADS

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

SMOKED HAM, BÉCHAMEL, ROASTED MUSHROOMS, TRUFFLE OIL & BABY ARUGULA.....14

## SOUPS & SALADS

### CLAM CHOWDER..... 8

NEW ENGLAND STYLE

### SMOKED TOMATO BISQUE ..... 8

### CAESAR SALAD..... 10

ROMAINE, FOCACCIA, PARMESAN, WHITE ANCHOVY

### FARMERS GREENS ..... 9

MESCLUN, RADISH, CARROTS, CHERRY TOMATOES, CUCUMBER,  
CHAMPAGNE VINAIGRETTE

### SALAD ADDITIONS: HANGER STEAK 12

GRILLED CHICKEN 7 SALMON SKEWER 10

## 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

### FRIED CHICKEN SANDWICH..... 14

BUTTERMILK FRIED CHICKEN BREAST,  
BREAD & BUTTER PICKLES, CREAMY COLESLAW, POTATO ROLL

### PANKO CRUSTED FISH SANDWICH..... 14

CRISPY HAKE, TOMATO, LETTUCE, REMOULADE, ONION ROLL

## ENTREES

### CARBONARA..... 16

HOUSE BACON, PEAS, BUCATINI, PARMESAN

### SOY GLAZED SALMON SKEWER..... 21

LO MEIN STIR FRY, ASIAN VINAIGRETTE, RADISH SALAD

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

DUCK CONFIT, FONTINA, GRUYÈRE & COMTÉ, BRIOCHE, SCALLIONS

### STEAK FRITES..... 24

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

### SHRIMP STIR FRY ..... 18

BROCCOLI, SNOW PEAS, CARROTS, PEPPERS, ONIONS,  
BASMATI RICE, GINGER SHOYU SAUCE & SESAME SEEDS

## 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 CRÈME BRÛLÉE ..... 9

CHOCOLATE DIPPED SEASONAL BISCOTTI, BERRY JAM

### RASPBERRY CHEESECAKE ..... 6

CHEESECAKE, RASPBERRY COULIS, WHITE CHOCOLATE BARK,  
MACADAMIA NUT CRUST, CHANTILLY CREAM

### BVI PINEAPPLE CAKE ..... 9

RUM SOAKED COCONUT CAKE, PINEAPPLE CURD,  
TOASTED MERINGUE, CARAMELIZED PINEAPPLE, HONEY TUILE

### HOUSE MADE SORBET & ICE CREAM ..... 9

### SEVEN DEADLY SINS ..... 11

CHOCOLATE COVERED CHERRIES, CHOCOLATE  
HAZELNUT ÉCLAIR, POT DE CRÈME, SEASONAL TRUFFLE,  
FLOURLESS CHOCOLATE CAKE, CHOCOLATE COVERED  
STRAWBERRY, CHOCOLATE RASPBERRY MACARON

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