

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