

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 PORK BELLY BAO..... 4 EACH
CUCUMBER KIMCHI, RADISH, SRIRACHA MAYO

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

SHRIMP COCKTAIL.....3 EACH

JERK CHICKEN TACOS.....10
MANGO, NAPA CABBAGE, PICKLED RED ONION,
CILANTRO, VIDA TORTILLAS

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

COCONUT CRUSTED CRAB CAKE.....8
RED CURRY COCONUT SAUCE, VEGETABLE SALAD,
BASIL

HERBED PARMESAN FRIES.....6

GRILLED FLATBREADS

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

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

VERNON FAMILY FARM CHICKEN, CHIPOTLE RANCH,
PICKLED JALAPEÑOS, CHEDDAR, SCALLIONS.....12

SOUPS & SALADS

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

CLAM CHOWDER.....8
NEW ENGLAND STYLE

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

FARMERS GREENS.....9
MESCLUN, RADISH, CARROT, CHERRY TOMATOES,
CUCUMBER, 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 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

SMOKED BBQ BRISKET SANDWICH..... 16

RED CABBAGE SLAW, BREAD & BUTTER PICKLES,
SUB ROLL

ENTRÉES

MAC AND CHEESE..... 16

HOUSE MADE RIGATONI, HOUSE SMOKED BACON &
PEAS, PARMESAN PANKO CRUMBS

HOUSE MADE SPAGHETTI & MEATBALLS..... 18

MARINARA, PARMESAN, BASIL, GARLIC BREAD

HERB MARINATED SALMON SKEWER..... 19

CORN & EDAMAME SUCCOTASH, RADISH SALAD,
GINGER MISO VINAIGRETTE

STEAK FRITES..... 24

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

DESSERTS

THE GRAND CHOCOLATE BAG 18

(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

CHOCOLATE MOUSSE CAKE..... 6

HAZELNUT MOUSSE, RASPBERRY COULIS, ESPRESSO

BANANA CREAM TART 7

PRETZEL CRUST, PEANUT CARAMEL SAUCE

KEY LIME CHEESECAKE..... 7

LIME CURD, BLACKBERRY COULIS, COCONUT

HOUSE MADE SORBET & ICE CREAM 9