



LOBBY BAR & GRILL

LUNCH MENU

STARTERS

- Guacamole & Chips** \$8
House made guacamole, bacon, Gorgonzola cheese, aleppo pepper, corn chips
- Chicken Wings** \$11
Spicy honey glaze, house pickles, peanuts, Sculpin IPA ranch
- Fried Green Tomatoes** \$9
Crisp green tomato with a light garlic herb crust, buratta cheese, balsamic bacon jam and arugula

- Mediterranean Hummus** \$8
Harissa spiced hummus, rainbow carrots & cauliflower, preserved lemon, grilled flat bread, toasted pepitas
- Calamari** \$13
Romesco sauce, pistachio bell pepper relish, lime
- Soft Pretzel** \$8
Sourdough soft pretzel with a trio of dipping sauces: beer cheese, spinach boursin, and bacon mustard

SOUPS & SALADS

- Butternut Squash Soup** \$8
Sherry crema, lump crab & apple salad
- Chicken Noodle Soup** \$6
A classic hearty favorite
- Chef's Daily Selection** \$6
- Garden Salad** \$9
Choice of dressing: Caesar, blue cheese, ranch, green goddess, house sherry vinaigrette
Mixed greens, cherry tomatoes, Persian cucumbers, hearts of palm, radishes
- Quinoa Crunch Salad** \$9
White quinoa, crispy red quinoa, shaved Brussels sprouts, grapes, arugula, avocado green goddess dressing, feta cheese, walnuts
- Caesar** \$9
Chopped romaine lettuce, Caesar dressing, popcorn frico, marinated tomatoes

- Chopped Baja Cobb** \$9
Chopped baby iceberg, bacon, roasted corn and black bean pico di gallo, avocado, cotija-cilantro dressing and hard boiled egg
- Ahi Tuna Nicoise** \$16
Smoked eggplant puree, mixed greens salad with tomatoes, cucumbers, sugar snap peas, potatoes, bell peppers, kalamata olives, radishes
- Strawberry Fields** \$9
Fresh strawberries, sugar snap peas, and caramelized almonds tossed in a creamy poppy seed dressing served on a bed of arugula and radicchio greens

Add to any Salad

- Grilled chicken \$6
- Grilled steak \$6
- Grilled jumbo shrimp \$8
- Grilled Atlantic salmon \$8

ENTRÉES

- Steak & Fries** \$27
Choice of one topping from: blue cheese butter, peppercorn crust, bordelaise, garlic herb butter
Additional toppings \$2
Grilled prime hanger steak, hand-cut fries, garnished with mixed greens
- Roasted Half Chicken** \$23
Roasted chicken, herbed spätzle and a roasted honey mustard Brussels sprouts slaw finished with chicken au jus

- Pan-Seared Shrimp & Grits** \$20
Blackened jumbo shrimp and parmesan cheese grits, bell pepper, and pistachio relish served with a slice of toasted ciabatta bread
- Tequila Lime Pasta With Chicken** \$16
- With Shrimp** \$20
Sautéed bell peppers, onions, and zucchini with fettuccine in a creamy tequila chipotle lime sauce

THE PSYCHO - DELI BURGER \$16

Our James Beard Foundation Blended Burger Project Submission
A blend of 70% beef, 30% shitake and trumpet mushrooms, topped with beef belly pastrami, Cotswold pub cheese, house made pickles, Chinese cedar micro greens, and a charred onion thousand island dressing

Try it. Like it. Vote for it here. [JamesBeard.org/blendedburgerproject/vote](https://www.jamesbeard.org/blendedburgerproject/vote)

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.

TOAST & SANDWICHES

Served with hand-cut fries or substitute any side for \$1

Avocado Toast \$14
Whole grain toast, with Gruyere cheese, topped with sliced avocado, beet, and pesto salad, & garnished with toasted pepitas

Salmon Lox Toast \$14
Ciabatta toast with dill cream, topped with sliced tomatoes, smoked salmon, onions, cucumbers & garnished with everything bagel spice

Mediterranean Grilled Chicken Sandwich \$14
Herb marinated chicken breast, cucumber tzatziki sauce, arugula & frisee greens, sliced tomatoes, dill Havarti cheese, kalamata olives on a ciabatta roll

Bistro Burger \$14
Turkey or vegetarian options available
House blend of fresh ground beef, garlic aioli, lettuce, sliced tomato, red onions, applewood smoked bacon, cheddar cheese

Pork Belly Cubano \$14
Crispy pork belly, ham, Swiss cheese, mustard aioli, pickles on a ciabatta roll

Beef Tip Sandwich \$14
Seared beef tips and caramelized onions smothered with sharp cheddar cheese and horseradish steak sauce on a soft pretzel roll

BREAKFAST

Crab Cake Eggs Benedict \$16
Two lump crab cakes, topped with poached eggs, served with country potatoes, ham & a mixed greens salad with tomatoes, radishes & onions

All American \$13
Choice of bread: white, wheat, sourdough, rye, English muffin. Two eggs any style, hash browns or country potatoes choice of breakfast sausage, country ham or bacon

Vegetable Quiche \$13
Choice of bread: white, wheat, sourdough, rye, English muffin. Baby leeks, wild mushrooms, parmesan cheese, garden greens

Chicken and Waffles \$16
Fried chicken breast, potato cheddar waffle, fried egg, sausage gravy, house pickles

Steak and Eggs \$19
Choice of bread: white, wheat, sourdough, rye, English muffin. Freshly cut NY steak prepared to your liking, served with two eggs any style and your choice of hash browns or country potatoes

Pancakes, Waffle or French Toast \$13
Choose between pancakes, waffle, or french toast, garnished with berries & powdered sugar
Served with two eggs any style
Choice of bacon, sausage or country ham

Corned Beef Hash \$15
Choice of bread: white, wheat, sourdough, rye, English muffin. House made corned beef short ribs with potatoes, spicy kale & caramelized onions, topped with two eggs any style.

Create Your Own Omelet \$13
Served with choice of bread: sourdough, white, wheat, rye, English muffin
Made to order three-egg omelet with your choice of three items and served with your choice of hash browns or country potatoes
Meats - ham, sausage, short rib, bacon
Vegetables - bell peppers, onions, spinach, asparagus, cherry tomatoes, wild mushrooms, scallions, avocado,
Cheese - cheddar, pepper jack, American, Gruyere, Swiss
*substitute egg whites at no charge
Each additional item \$1

SIDES

Mac & Cheese \$6
Kale pesto, crispy potatoes

Farmer Vegetables \$6
Chef's seasonal selection

Crispy Brussels Sprouts \$6
Apple glaze, asiago cheese

Mushroom Rice \$6
Leeks, mushrooms

Sweet Potato Wedges \$6
Roasted garlic chipotle aioli

Cheese Grits \$6
Smoked cheddar

Hand Cut Fries \$6
Choice of: Sea salt and pepper, parmesan garlic herb, or white truffle oil