



LOBBY LOUNGE MENU

Cheese and Charcuterie	17
Rustic cheese and meat, jam, mustard, pickles, artisan crackers	
Hummus Plate	13
Crispy capers, extra virgin olive oil, crudité, house-made naan chips	
Fried Calamari	14
Fried calamari tossed with scallions and arugula, sweet chili aioli sauce	
Flat Bread of the Day	15
Truffle Fries	12
Skin on fries, herbs de provence, parmesan, cilantro lime aioli	
Bacon Cheddar Burger	18
Brisket blended 7 oz. angus beef burger, smoked bacon, sharp cheddar, shoestring fries	
Spicy Sous Vide Burnt End Pork Belly	16
Voodoo glaze, pickled red onion, maple grain mustard, crostini	
Garden Salad	12
Artisanal mixed green, carrots, cucumber, pickled red onion, tomato, chevre. <i>Add ons: Chicken +4, Shrimp +6</i>	
Pimento Cheese	13
Bruleed pimento, artisanal crackers	

Lobby Lounge
Noon–11 p.m. (daily)

2022 Season
Executive Chef Travis Bensink