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. Add ons: Chicken +4, Shrimp +6

Pimento Cheese 13
Bruleed pimento, artisanal crackers

Lobby Lounge 2022 Season
Noon–11 p.m. (daily) Executive Chef Travis Bensink