

HEIRLOOM

LOBBY LOUNGE

SPRING MENU

SNACKS & SHAREABLES

Garden Herb Kettle Chips VE GF	7
Fresh-cut rosemary and thyme kettle chips with Bison chip dip	
Franklin's Truffled Popcorn V	10
Artisan local kettle popped corn, shaved truffle parmesan snow	
Cured and Pickled	22
Prosciutto di parma, goat cheese, marinated olives, quick pickled cauliflower, mustard caviar, pinsa	
Fresh Ahi Tuna Guacamole	22
Creamy avocado, quick pickled red onion, pico, lime, tortilla chips	
Smoky Roasted Red Pepper Whipped Ricotta V	18
Crunchy granola (contains nuts), cured lemon, herbed pinsa toast, micro arugula	
Black Garlic Hummus V	20
Aleppo olive oil, za'atar, fresh parsley, herbed pinsa, baby cucumber fries	
Rustic Oven Bread Board V	16
Warmed sea salt focaccia, smoky white bean dip, dipping spice olive oil	
Hop and Knot V	18
Warm Bavarian style pretzels, amber ale beer cheese, spicy brown mustard	

SOUPS, GREENS
& GRAINS

New England Clam Chowder	12
Garden Red Pepper and Gouda Soup V	10
Crème fraîche, asparagus tips	
Strawberry, Peach and Creamy Burrata Cheese Salad V GF	19
Mixed greens, fresh strawberry, charred peach, pistachio crumble, edible flowers, champagne vinaigrette	
Beet and Citrus Salad V GF	19
Baby arugula, herb goat cheese spread, beet purée, orange segment, sunflower seeds, white balsamic vinaigrette	
Bunkow's Baked Cheese Farro Bowl V	23
Wisconsin bread cheese, farro, lemon vinaigrette, marinated strawberry, fennel, balsamic reduction	
Thai Style Red Quinoa Bowl with Crispy Tofu V	20
Carrot, edamame, red pepper and coconut cream with a hint of spice, fried tofu, Korean BBQ glaze, scallion grass	

HANDHELDS

Ultimate Turkey Sandwich	19
Wheatberry bread, sliced smoked turkey, smoked gouda, crisp bacon, Roma tomato, sliced red onion, avocado, baby sprouts, Duke's mayo, with chips	
Prosciutto and Pesto Artisan Flatbread	18
Basil pesto, fresh mozzarella, arugula, quick pickled red onion, balsamic reduction	
Garden Harvest Quesadilla V	18
Fire roasted corn and pepper medley, local sautéed mushrooms, oaxaca cheese, asadero cheese, with chipotle aioli	
The Greenbird	18
Classic tarragon and dijon chicken salad, croissant, marinated fennel, crisp apple slices, with chips	
Italian Pistachio Mortadella Sammie	22
Thin sliced premium Leoncini pistachio mortadella, garlic roasted tomato, baby arugula, red pepper whipped ricotta, with chips	
Rib and Melt Grilled Cheese on Sourdough	24
Slow braised short rib, caramelized balsamic onion, smoked gouda, asadero, oaxaca cheese, with chips	

MAINS
(Only after 4 p.m.)

Oven Roasted Akura Salmon	32
Carrot, edamame, red pepper and coconut cream with a hint of spice, Korean BBQ glaze, scallion grass	
Slow Braised Short Rib	35
Roasted garlic mashed potato, oven roasted baby carrots, rib jus, herb oil	



V Vegetarian **VE** Vegan **GF** Gluten-free

Open daily from 11 a.m. to 11 p.m.
Food served until 10 p.m.

Executive Chef: Jeff Luong
Dining Manager: Jacob Heising