

HEIRLOOM

LOBBY LOUNGE

LUNCH MENU

Available 11a.m.–2 p.m.

SMALL BITES

- New England Clam Chowder** 12
- Garden Red Pepper and Gouda Soup** **V** 10
Crème fraîche, asparagus tips
- Bruschetta** **V** 14
Herbed goat cheese on grilled sourdough,
pomegranate poached pear, pickled red onion,
arugula, balsamic glaze
- Ahi Tuna Guacamole** 22
Creamy avocado, quick pickled red onion,
pico, lime, tortilla chips

FARM FRESH
SALADS

- Baby Gem Caesar** 19
Heirloom baby tomato, roasted corn,
crisp parmesan, house baked croutons
- Chef's Spring and Summer Salad** **V** **GF** 14
Mixed greens, shaved ribbon carrots, baby
tomato, asparagus tip, cucumber, white
balsamic vinaigrette
- Chopt Salad** **GF** 19
Mixed greens, bacon, red onion, shaved
radish, shaved fennel, roasted corn, seven
minute egg, lemon thyme vinaigrette

*Protein Additions: Marinated Herbed Chicken +9,
Seared Salmon +16, Blackened Shrimp +12,
Crispy Tofu +8*

*Dressings: Ranch, Bleu Cheese, French,
Champagne Vinaigrette, White Balsamic
Vinaigrette, Lemon Thyme Vinaigrette*

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

*Chef Request: We kindly ask that menu items not be modified except in
case of dietary needs or allergies.*

**Split Plate Charge: To ensure the highest quality of service and
presentation, a \$5 charge will be applied to any entrée requested
as a split plate.*

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HANDHELDS

All sandwiches come with fries

- Athenaeum Double Smash Burger** 20
(2) 3 oz Certified Angus Beef, thyme roasted tomato jam, sharp cheddar, mesclun greens, quick pickled red onion, roasted garlic aioli, brioche bun
- Ultimate Turkey Sandwich** 19
Wheatberry bread, sliced smoked turkey, smoked gouda, crisp bacon, roma tomato, sliced red onion, avocado, baby sprouts, Duke's mayo
- Italian Pistachio Mortadella Sammie** 22
Thin sliced premium Leoncini pistachio mortadella, garlic roasted tomato, baby arugula, red pepper whipped ricotta
- The Greenbird** 18
Classic tarragon and dijon chicken salad, croissant, marinated fennel, crisp apple slices
- Rib and Melt Grilled Cheese on Sourdough** 24
Slow braised short rib, caramelized balsamic onion, smoked gouda, asadero, oaxaca
- Blackened Mojo Fish Tacos (3)** 22
Mahi mahi, shaved cabbage, julienne carrots, pico, chipotle aioli, flour tortilla
- Thai Style Red Quinoa Bowl with Crispy Tofu** 20 **V**
Carrot, edamame, red pepper, fried tofu, Korean BBQ glaze, scallion grass

DESSERTS

- Creme Brulé** **GF** 12
Rich, velvety custard beneath a shatteringly crisp sugar crust, fresh berry garnish
- Ice Cream Sandwich** 14
Please ask your server for this weeks flavor
- Truffle Flight** 12
Candied Ginger and Lime White Chocolate
Maple and Candied Bacon Milk Chocolate
Smoked Walnut Dark Chocolate