

APPETIZERS

CAVIAR & TOTS 28

ossetra, crème fraîche, chive

EAST COAST OYSTERS 21/42

traditional cocktail sauce and mignonette

FRENCH ONION SOUP 18

veal broth, sherry, melted swiss, toasted crouton

SHRIMP TACOS 17

zucchini slaw, sriracha aioli

GRILLED KIELBASA 18

cornichons, whole grain mustard, toasted baguette

CARNE ASADA TACOS 19

grilled onion, cilantro, lime, guajillo salsa

BUFFALO CAULIFLOWER 17

buttermilk blue cheese, carrots, celery

SALMON CRISPY RICE 21

sriracha aioli, toasted nori, scallion, jalapeño

BAO BUNS 19

crispy pork belly, pickled onion, cilantro, hoisin

CRISPY BRUSSELS SPROUTS 18

sweet chili sauce, toasted peanuts

BAR ROOM FRIES 16

parmesan, fresh herbs, truffle oil

SANDWICHES

TURKEY CLUB 21

smoked bacon, beefsteak tomato, lemon aioli

CRISPY CHICKEN 22

asian slaw, kimchee pickles, yuzu aioli

LOBSTER ROLL 32

tarragon aioli, old bay, potato bun

WILD MUSHROOM WRAP 17

arugula, manchego, balsamic glaze

THE BAR ROOM BURGER 25

sharp cheddar, pickles, melted onion, truffle aioli

THE CUBAN 21

mojo pork, ham, swiss, pickles, pressed baguette

SALADS

KALE & QUINOA 19

manchego, almonds, cranberries, dijon vinaigrette

LOBSTER COBB 29

avocado, bacon, egg, blue cheese, red onion

GRILLED CHICKEN CAESAR 24

parmesan, garlic-bread crumble

ROASTED BEET & WALNUT 17

goat cheese, baby red watercress, hot honey vinaigrette

ENTREES

FISH & CHIPS 26

mushy peas, house tartar, malt vinegar

BERKSHIRE PORK CHOP 36

mashed potatoes, wild mushroom gravy

FAROE ISLAND SALMON 32

bulgogi glaze, jasmine rice, baby bok choy

CHICKEN PAILLARD 23

wild arugula, cherry tomatoes, shaved parmesan

HANGER STEAK FRITES 38

cognac-peppercorn sauce, rosemary

FRESH PAPPARDELLE 24

wild mushrooms, truffle cream, parmesan