

LOUNGE MENU

To Start or Share

BALSAMIC VINAIGRETTE

Field greens, tomato, cucumbers, and julienned carrots with feta. 12

BRUSCHETTA CROSTINI

Vine ripe tomatoes, red onions, garlic and feta tossed in roasted garlic oil with fresh basil and balsamic. 11

VINE TOMATOES WITH FRESH MOZZARELLA

Caprese marinated in roasted garlic basil oil. 12

Nourish

TURKY & BRIE SANDWHICH

Rye bread with a garlic aioli, served with spinach, ham and brie with a side of field greens. 14

SMOKED SALMON & CROSTINIS

Cream cheese, smoked salmon with capers serve on mini baguette crostinis with house vinaigrette salad.16

SALMON SALAD

Mixed greens with salmon, avocado, vine ripe tomatoes, red onions and brie.15

Indulge

STACKED NACHOS

Cheese, mixed peppers, jalapeños, onions, olives, served with home-style salsa and sour cream. 14

BESPOKE BURGERS

Ground Beef house-made or vegetarian

Garnished with lettace, red onions and tomato served with hand cut fries. 13

Bacon and cheese optional. 3

Caramelized onions, 2

CHICKEN SALAD AVACADO WRAP

Diced chicken dressed with red onions, mayo and avocado served with a side of field greens. 14