



## LOUNGE BITES

### **Chefs Daily Soups 8**

#### **Warm Olives and Rustic Bread 9**

*Herb Marinated Olives with Warm Crusty Bread*

#### **Artisan Cheeses 16**

*Selection of International and Domestic Cheese;*

*Humbolt Fog (California, USA, Goats Milk), Hudson Valley Camembert (New York, USA, Sheep's Milk),  
Buche Noir (Maryland, USA, Goat's Milk), Fourme D'Ambert (France, Cow's Milk),  
Cabot Clothbound Cheddar (Vermont, USA, Cow's Milk)*

#### **Calamari 13**

*Batter Fried Calamari, Saffron Aioli, Spicy Marinara, Wasabi Mayonnaise*

#### **Truffle Laced Mac & Cheese 7**

*Creamy Pennette Pasta, Drizzle of White Truffle Oil*

#### **Garlic and Herb Fries 7**

*Crispy Potato Fries, Assorted Herbs, Garlic Butter*

#### **Hummus and Pita 9**

*Chickpea Hummus, Garlic, Tahini, Extra Virgin Olive Oil, Toasted Pita Bread*

#### **Vegetable Pot Stickers 8**

*Deep Fried Asian Dumplings, Sesame-Soy Dressing*

#### **Flatbread Pizza 9**

*Changes Daily, Ask Your Server*

#### **Tuna Tartare 13**

*Ahi Tuna, Soy, Sesame, Ginger, Chili Oil*

#### **Beef Brochette 10**

*Angus Beef, Fingerling Potatoes, Garlic Spinach, Horseradish sauce*

#### **Mini Burgers 12**

*3 Angus Beef Burgers topped with lettuce, tomato, Rosemary Mayonnaise*

#### **Tandoori Wings 12**

*Roasted Wings Flavored with Garam Masala, served with Cucumber Raita*

#### **Chesapeake Crab Cake 16**

*Orange Segments, Fennel and Cabbage Slaw, Citrus Vinaigrette*

*Executive Chef Spencer G. Wolff*

*We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more. There is a split plate charge of \$2. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.*