

HOTEL LOCATION | 8TH Floor KITCHEN HOURS | Monday - Sunday 3PM - 11PM

APPETIZERS

Marcona Almonds
Sea Salt Almonds, Sunflower Oil
Marinated Olives\$7
Castelvetrano and Nicoise Olives
Truffle Fries
Beer City Fries, Roasted Garlic Mayo, Parmesan, Truffle Oil, Chopped Parsley
Cheese Plate\$MI
2 Rotating Cheeses, Jam, Crackers, Honey
Meat Plate\$MI
2 Rotating Sliced Meats, Mustard, Pickles, Crackers
SHAREABLES
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Garlic Knots\$13
House-made Knots, Garlic Butter, Parsley, Maldon Salt, Grated Gouda
Hummus\$15
Golden Goddess Hummus, Olive Oil, Parmesan,
Chopped Parsley, Paprika, Fried Pita Chips
Falafel Fritters\$14
Falafel Fritters, Mint Tzatziki, Pickled Red Onions,
Marinated Cucumbers, Golden Goddess Hummus
Tartine\$16
Nantucket Pumper, Whitefish, Pickled Red Onions,

SALADS

Add Grilled or Crispy Chicken | \$5

Ва	ale Caesar
S Re	trawberry
Re	ouse Salad
	SANDWICHES
Fr	Served with chips rench Fries \$2.5 Sweet Potato Fries \$3.5 Side Salad \$3.5
S Sł	teak Sandwhich\$18 haved Beef, Pickled Red Onion, Arugala, White heddar, Horseradish Mayo, Nantucket Ciabatta
M	Caprese Grilled Cheese \$14 Tozzarella Cheese, Goat Cheese, Heirloom Tomato, alsamic Glaze, Almond Basil Pesto, Nantucket Sourdough
В	I ot Chicken
T	Wagyu Burger\$18 wo Michigan Wagyu Beef Patties, Dill Pickles, Cheese, Iouse Mayo, Toasted Nantucket Bun
ENTREES	
Ge	ummer Pasta
80	teak Frites\$41 DZ Hanger Steak, Beer City Truffle Fries, Garlic Mayo, armesan, Chopped Parsley
Lo	och Duart\$32 och Duart Salmon, Kale, Broccolini, Fried Shallots, Shaoxing laze, Chili Butter, Grilled Eggplant Puree, Micro Greens

Green Goddess Aioli, Watermelon Radish, Cucumber