

Food - kitchen closes nightly at 9:30

Chile-Pomegranate Spiced Nuts 5 (V, GF)
cashews, pistachios, walnuts, pomegranate, sumac, cayenne

Crispy Chickpeas 5 (VG, GF)
chickpeas, smoked paprika, cumin, lime zest

Truffle Fries 8 (V, GF)
yukon gold potatoes, parmesan, pecorino, black truffle

Caviar & Chips 16 (GF)
bowfin caviar, yukon gold chips, crème fraîche, dill

Caramelized Onion Dip 10 (V, GF)
caramelized onion jam, thyme, yukon gold chips, charred scallion

Scotch Quail Eggs 14 (GF)
perfectly cooked quail egg, local italian sausage, tangy sauce

Summer Corn Arancini 12 (V, GF)
roasted corn risotto, smoked mozzarella, house-made marinara, parmesan

Green Goddess Salad Wedges 13 (GF)
little gems, green goddess dressing, roasted beet, bacon bits, cured egg

Chicken Karaage 15 (GF) / Tofu Karaage 13 (VG, GF)
soy, ginger, mirin, garlic, miso-citrus sauce

Iron Turkey Burger & Fries 18
diestel farms turkey & spinach patty, smoked mozzarella,
harissa mayo, lettuce, tomato, onion

Lobby Dog 14 (veg option available)
cheddar & IPA brat, jalepeño apple slaw, harissa mayo, crispy shallots

Spicy Sweet Flatbread 18
journeyman meats nduja, fontina cheese, hot honey, orange zest

Broccoli Rabe Flatbread 18
broccoli rabe, preserved lemon, fontina, smoked mozz, roasted bell pepper