



LOUNGE MENU



GRILLED ARTICHOKE

garlic butter, lemon, rémoulade // 10

SHRIMP + CORN FRITTERS

cornmeal fritters, smoked
bacon aioli // 13

JUMBO LUMP CRAB CAKES

blue crab, lemon aioli // 16

CHEESE + CHARCUTERIE

selection of artisanal meats + cheeses,
house-made picklings, preserves,
crackers, crostini

2x2 - 14 // 4x4 - 24

COBB BRUSSELS SPROUTS

buttermilk bleu cheese, crispy
bacon, tomato powder, green
onion, balsamic glaze // 15

DUCK CONFIT POUTINE

crispy fries, tender duck, Lifeline
Farm's cheese curds, gravy // 17

BARBACOA NACHOS

braised beef, blue corn tortilla
chips, queso, roasted tomato salsa,
guacamole, green onion // 18

TEN BURGER

Great Alone Cattle Co. 8 oz patty,
cheddar cheese, potato bun, house-
made pickles, fries // 17

DRY-AGED STEAK FRITES

Montana Ranch angus beef bavette,
fries, chimichurri aioli // 20



Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.