



Lobby Lounge Bites

jumbo sea scallops	yellow bell pepper and orange reduction, pistachio brittle, celery root purée	15
crab cake	heirloom tomato, smoked cheddar grits, citrus soy sauce	16
chicken fried oysters	fennel salad, spicy red pepper purée	11
farmer's board	selection of cheese, paté, rilette, and salami	18
pork belly	fuji apple and kim chi, natural jus	10
duck flatbread	truffle, blackberry jam, fried arugula	13

sparkling wine	Blanc de Noir, Domaine Chandon California	10
	Yellow Label, Veuve Cliquot, France	18
still wine	Sauvignon Blanc, New Harbour, New Zealand	8
	Chardonnay, Bouchaine, California	12
	Petit Chablis, Domaine Alain Pautre, France	13
	Pinot Grigio, Esperto, Italy	10
	Riesling, Ayler Kupp, Germany	9
	Pinot Noir, Bouchaine, California	12
	Merlot, 14 Hands, Washington State	9
	Cabernet Sauvignon, Robert Hall, California	13
	Meritage, Duckhorn, California	18
	Zinfandel, Rodney Strong, California	11
	Shiraz, Nine Stones, Australia	10
	Malbec, Alamos, Argentina	11
micro brews	Dogfish Head 60Min IPA, DE	6
	Flying Fish ESB, NJ	6
	Harpoon UFO Hefeweizen, MA	6
	Leinenkuegel Sunset Wheat, WI	6
	Lancaster Milk Stout, PA	6
	Sam Adams Boston Lager, MA	6
	Victory Hop Devil, PA	6
	Yuengling Traditional Lager, PA	6
	Rogue Dead Guy Ale, OR	8
	Victory Golden Monkey, PA	8
	Ommegang Three Philosophers, NY (12oz/750ml)	10/18
imports	Saison-Dupont (11.2oz/750ml)	12/20
	Moinette Brune	12
	Lindeman's Framboise	13
	Corona Extra	6
	Stella Artois	6
domestic	Budweiser	5
	Miller Lite	5