

# THE LOUNGE

## LUNCH MENU

### NOSH

#### Old Bay Popcorn

\$1

#### Butternut Soup

Creme fraiche, parsley oil

#### Marinated Olive Jar

\$2

Fine herbs, orange, shallot

#### French Onion Dip & Caviar\*

House-made chips, breakfast radish

#### Hummus & Olives

\$9

Lemon oil, Espelette, Greek yogurt, lavash

#### French Fries

### SALADS

#### \$10 Edamame Salad

\$17

Sunflower sprouts, broccoli sprouts, quinoa, tomatoes, supergreens, carrot ginger dressing

\$35

#### Baby Kale & Winter Squash Salad \$17

Wheat berries, butternut, candied pistachio, Point Reyes blue cheese, honey rosemary vinaigrette

#### Elevations:\*

Grilled Chicken

\$7

Grilled Salmon

\$8



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### PIZZAS

**Margherita**  
Buffalo mozzarella, Pomodoro sauce,  
tomato fennel, torn basil

**\$17**

**Roasted Mushroom  
Monocacy Ash**  
Mozzarella, Pomodoro sauce, cippolini  
onion, crushed oregano

**\$18**

### ENTREES

**Bistro Burger\***  
White cheddar, greens, tomato jam, black  
garlic aioli, fries

**\$21**

**Grilled Chicken Avocado Sandwich**  
Bacon charred avocado, greens, tomato,  
saffron aioli, fries

**\$19**

**Royal Trumpet Mushroom  
Udon Bowl**  
lemon grass broth, lotus root, serrano  
pepper, onion, micro basil

**\$18**

### DESSERT

**Seasonal Tart**  
Caramel sauce, oat streusel, ice cream

**\$8**

**Affogato**  
Vanilla ice cream, espresso,  
chocolate biscotti

**\$9**

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk  
of foodborne illness, especially if you have certain  
medical conditions