

# LUNCH & DINNER MENU

Available For Take Away

## NOSH

- Hummus & Olives** \$9  
Lemon oil, Espelette, Greek yogurt, lavash
- French Fries** \$9
- Simply Greens** \$8  
Lemon vinaigrette
- Caesar Salad** \$15  
Baby romaine, pecorino cheese, Caesar dressing, country bread crumble
- Elevations\*** Grilled Chicken \$7 | Grilled Salmon \$8

## APRES SKI

- Fromage et Charcuterie For The Table** \$28  
Le Chatelaine brie, Monocacy ash, saucisson d'Alsace salami, apple mostarda, cornichons, cipollini onion, French baguette
- Baked Brie** \$27  
Bread bowl, fig jam
- French Onion Dip & Caviar\*** \$35  
House-made chips, breakfast radish

## SIMPLY ROASTED

- Roseda Dry Aged NY Strip (14oz)\*** \$53  
Chimichurri
- 72-Hour Short Rib** \$34  
Bordelaise
- Maryland Crab Cake\*** \$43  
Wilted greens, remoulade
- Wester Ross Scottish Salmon\*** \$30  
Lemon butter
- Bo Bo Farms Chicken** \$30  
Yuzo sorghum jus

## ENTREES

- Bistro Burger\*** \$21  
White cheddar, greens, tomato jam, black garlic aioli, fries
- Grilled Chicken Avocado Sandwich** \$19  
Bacon, charred avocado, greens, tomato, saffron aioli, fries
- Royal Trumpet Mushroom Udon Bowl** \$18  
Lemon grass broth, lotus root, serrano pepper, onion, micro basil

## SIDES

- Pomme Purée** \$8
- Butter Poached Asparagus** \$9
- Maryland Crab Mac & Cheese\*** \$18  
Fontina, gruyere herb crust

## DESSERTS

- Crème Brûlée** \$9  
Dark berries
- Chocolate Chip Cookies** \$7

All orders include 20% gratuity

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