THE CONSORT BAR | LUNCH MENU

SMALL BITES

French Onion Soup 18

Gruyère Cheese, Crouton

Parmesan Fries 11

Rosemary & Thyme, Truffle Aioli V, GF

Chili Lime Sweet Potato Fries 12

Chipotle Mayo V, GF

Eggs Shakshuka 18

Poached eggs, Harrisa Tomatoes & Chickpeas, Roasted Vegetables, Spinach, Focaccia *V*

Salmon Rillette 16

Walnut Toast, Pickled Mustard Seeds, Watercress

Chef's Inspired Soup Creation 12

SALADS

Plant Protein Power Bowl 25

Fresh Greens, Roasted Sweet Potatoes, Lentils, Quinoa, Edamame, Tofu Croutons, Nut & Seed Clusters, Sundried Fruits, Avocado, Charred Lemon Vinaigrette *VG*, *GF*

Kale or Traditional Caesar 18

Smoked Bacon, Shaved Parmesan, Olive Oil Croutons, House Made Dressing

Bitter Greens & Roasted Pear 23

Crumbled Stilton, Toasted Walnuts, Sherry Shallot Vinaigrette *V, GF*

Korean Beef Skewers 28

Japchae Noodles, Gem Lettuce, Scallions, Sesame, Kimchi *GF*

SUBSTANTIALS

Barely Battered Fogo Island Cod 'n' Chips 30

House Made Tartare Sauce, Pea Sprout Slaw

Steak Frites 30

7°z Petite Tender, Chimichurri Butter, Oven Tomato

Butter Chicken Curry 30

Basmati Rice, Paratha, Raita GF

Steak and Mushroom Pie 28

Fat Chips, Broccolini

Cottage Pie 25

Mash Crusted, Root Vegetables, Sautéed Greens, Lentils, Blistered Tomatoes *VG, GF*

Fresh Casarecce Pasta 25

Capers, Olives, Arugula, Confit Tomato Sauce, Shaved Parmesan V

Our Daily Quiche 24

Salad Greens, Shaved Vegetables, Braggs Organic Cider Vinegarette

ADD TO ANY PASTA OR SALAD

Grilled Chicken 15 | Seared Salmon 17 | Grilled Shrimp 18 | Falafels 13 | Petite Tender Steak 7°2 21

BETWEEN BREAD

Consort Club 28

Grilled Chicken, Tomatoes, Avocado, Bacon Jam, Arugula, Charred Lemon & Herb Mayo

Lobster Sando 38

Smoked Salmon, Tomato Confit, Frisée, Avocado, Togarashi Kewpie Mayo

Traditional Burger 25

Lettuce, Tomatoes, Pickles, Onions

Add Cheddar Cheese 3, Add Smoked Bacon 3

Earth Burger 27

Chickpea, Black Bean, Quinoa, Seeds, Avocado, Corn Relish, Carrot Ribbons, Chipotle Mayo, Rosemary Ciabatta Bun *VG*

Knife and Fork Croque Madame 24

Smoked Turkey, Oka, Gruyère, Sunny-Side Egg

Classic Reuben on Rye 27

Lean Pastrami, Gruyère, White Wine Sauerkraut, Thousand Island Dressing

Shrimp Bianca Flatbread 26

Garlic Seared Shrimp, Sundried Tomatoes, Jalapeño Cream Sauce, Pesto

All of the above served with Fries or House Salad

V = Vegetarian, VG = Vegan, GF = Gluten Free

