

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 57765 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5:00 P.M. TO 10:00 P.M. DAILY

STARTERS

CRISPY FRENCH FRIES 14

add duck fat or truffle parmesan 2

MEZZE 18

lemon hummus, flatbread chips, marinated olives,
feta, crudités, stuffed grape leaves

SMOKED CHICKEN WINGS (6) 22

buffalo or lemon pepper, crudités,
blue cheese dressing

HEIRLOOM BEET SALAD *gf n* 18

ash ripened goat cheese, shaved beets, watercress,
pine nuts, olive oil, blis elixir

KNIFE & FORK CAESAR SALAD 17

parmesan, croutons, caesar dressing
add chicken 8 | add trout 12

CHICKEN NOODLE SOUP *df* 15

crackers

JR CHEFS MENU

CHICKEN TENDERS *df* 16

ketchup & ranch

MAC 'N CHEESE 15

noodles, white cheese sauce

CHEESEBURGER* 17

american cheese, tomatoes, brioche bun

GARDEN SALAD *gf* 12

mixed greens, tomatoes, cucumbers, carrots, ranch

HANDHELDS

served with fries or side salad

CLASSIC BACON CHEESEBURGER* 22

applewood-smoked bacon, choice of cheese, lettuce,
tomatoes, onions, brioche bun

HOMESTEAD VEGGIE BURGER 22

foraged mushrooms, gruyère cheese,
caramelized shallots, herb aioli, brioche bun

TURKEY & HAM CLUB 22

sliced turkey, sliced ham, gruyère cheese,
cheddar cheese, applewood-smoked bacon,
lettuce, tomatoes, basil aioli, sourdough

MAINS

CAST IRON-SEARED 6OZ

FILET MIGNON* *gf* 65

parsnip purée, roasted carrots, shallot demi-glace

ALLEGHENY TROUT

ALMONDINE *gf* 45

haricots verts, roasted potatoes, grapes,
lemon butter sauce

HARVEST HEN 43

pan-roasted poussin, butternut squash purée,
roasted butternut squash, farro, beech mushrooms,
coriander glace de poularde

VEGETARIAN BOLOGNESE 36

impossible bolognese, radiatori,
wild mushrooms, parmesan

gf GLUTEN-FRIENDLY *vg* VEGAN *n* CONTAINS NUTS/PEANUTS *df* DAIRY-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include the 20% service charge, taxes and \$6 delivery fee.

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DESSERT

SAFFRON HONEY

PANNA COTTA *vg n* 16

pistachio nougatine, citrus gel

CHOCOLATE & FIG OPERA CAKE *n* 16

almond sponge, fig jam, chocolate ganache,
coffee buttercream

COCKTAILS

ON THE ROCKS THE COSMOPOLITAN 16

ON THE ROCKS THE MARGARITA 16

ON THE ROCKS THE OLD FASHIONED 16

BEVERAGES

ASSORTED SODA 5

SMALL S.PELLEGRINO 7

SMALL ACQUA PANNA 7

WINES

SPARKLING

187ML

LUNETTA • PROSECCO • VENETO, ITA

14

CHANDON • SPARKLING ROSÉ • CA

16

WHITE & ROSÉ

GLASS

ROSE GOLD • ROSÉ • CÔTES DE PROVENCE, FRA

14

KENDALL-JACKSON • CHARDONNAY • CA

14

RED

ELOUAN • PINOT NOIR • OR

14

LIBERTY SCHOOL • CABERNET SAUVIGNON • CA

14

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