

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

All Day

SERVED FROM 11:00 A.M. TO 11:00 P.M. DAILY

BEGINNINGS

CHICKEN SOUP CUP 8 | BOWL 10

corn, amish noodles, veggies, broth, saffron, cream, herbs, hard-boiled egg

SOUP OF THE DAY CUP 8 | BOWL 10

ask what the daily soup is!

SALADS

BABY ROMAINE SALAD 13

parmigiano-reggiano, crouton crumble, with black garlic caesar dressing

BURRATA & ZUCCHINI 15

roasted pepper, heirloom tomato, mint, dill, olive oil, sourdough

FARM GREENS 13

apple, capriole goat cheese, fennel, walnuts, with raspberry & maple vinaigrette

SIDES

FRENCH FRIES *vg* 7

sea salt, black pepper, dill

BROAD RIPPLE POTATO CHIPS 5

DAILY FRUIT *vg gf* 6

BABY GREENS *gf* 7

cucumbers, tomatoes, choice of dressing

HANDHELDS

ROASTED TURKEY 14

old kentucky tomme, applewood-smoked bacon, tomatoes, romaine leaves, avocado, spicy aioli

SMASHBURGER* 16

caramelized onion, sharp cheddar, pickle, lettuce, tomato, sp sauce, brioche bun, french fries

MAINS

CIRCLE CITY WINGS 16

crispy whole chicken wings, house buffalo sauce, buttermilk dressing, crudités

MARGHERITA 14

hand-crushed san marzano tomatoes, burrata, basil, parmesan, pepperoncini

PEPPERONI 15

hand-crushed san marzano tomatoes, burrata, parmesan, old world pepperoni

SCHNITZEL 13

fried berkshire pork loin, kimchi pickles, slaw, gochujang mayonnaise

gf GLUTEN-FRIENDLY *vg* VEGAN VEGETARIAN *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 22% service charge and \$5 delivery fee.

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5:00 P.M. TO 11:00 P.M. DAILY

DINNER

DEVEILED TOAST 12

charred sourdough, spiced deviled egg,
chopped romaine, white anchovy, aged vinegar

SHRIMP COCKTAIL 18

spiced cocktail sauce, lemon, horseradish, saltines

CHARRED SAUSAGE 18

pickles, apple butter, beer mustard, warm pretzel

FRIED PORK TOMAHAWK* 28

indiana duroc pork ribeye, dressed petite greens,
radish, fennel, lemon, apple butter

GRILLED SALMON* 24

charred vegetables, korean pepper-spiced yam,
burnt orange butter

DELMONICO* *gf* 45

prime ribeye steak, charred onion confit,
peppercorn brandy cream, yuzu kosho,
roasted wild mushrooms

HAM & CHEESE 18

smoked provolone, fiscalini cheddar, apple jam,
city ham

SWEETS

FROZEN SWEET CREAM *gf* 8

vanilla bean ice cream, sea salt, olive oil

SUGAR CREAM PIE 8

bourbon caramel

POT DE CRÈME 9

butterscotch & chocolate custard, chantilly cream,
honeycomb toffee

gf GLUTEN-FRIENDLY *vg* VEGAN VEGETARIAN *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 22% service charge and \$5 delivery fee.