



### Cheese & Charcuterie Board

Local Domestic Cheeses | Seasonal Accompaniments |  
Housemade Crostini  
28

### Crab Cakes\*

Lump Cake | Remoulade Sauce  
19

### Ester's Beet Hummus

Housemade Melba Toast and Crackers | Vegetable Crudites  
18

### Goat Cheese and Tomato Dip

Fried Brussels Sprouts | Housemade Crackers | Herb Aioli  
20

### Lobster Roll

Claw & Kunckle Meat | Bacon | Avocado | Bibb Lettuce |  
Split-Top Buttered Roll  
36

### Seared Halibut

Lemon and Herbed Quinoa | Seasonal Vegetables  
24

### Pork Tenderloin

Cheesy Grits | Seasonal Vegetables  
17

### Salmon

Mushroom Risotto | Seasonal Vegetables  
21

*\*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## LOBBY TEA COCKTAIL MENU

### **Queen's Milk Punch**

Sipsmith Gin | Hennessy VS Cognac | Lavender Earl Grey Syrup | **16**

### **A Mad Tea Party**

Chamomile- Infused Tito's Handmade Vodka | Brown Palace Rooftop Honey |  
Lemon | Champagne | **15**

### **Grand Manhattan**

Woodford Reserve Kentucky Bourbon | Carpano Antica Sweet Vermouth |  
Barrel- Aged Cherry Bitters | **18**

### **Isabelle Springer**

Botanist Gin | St. Germain | Domaine St. Michelle Brut | **15**

## DESSERTS

### **Flourless Chocolate Cake (Gluten Free)**

Rich Cake Dusted with Gold | Cherry Macaroon | Raspberry Coulis **12**

### **Chef's Petit Fours Medley**

Seasonal Offering of 3 Mini Desserts | Fresh Berries **10**

### **Berries and Bubbly (Nut Free)**

Layers of Raspberry Mousse | Lady Finger Cake | Champagne Ganache **12**