



# Lounge Menu

Monday–Thursday: 11am–10pm Friday–Saturday: 11am–11pm Sunday: 11am–9pm

Enjoy our fresh, locally sourced dairy, breads, meat, and produce. Create perfect pairings with our new share plates and a signature cocktail or one of our wines available by the glass.

## CityBites

**Bruschetta** (GF, V)

The classic Italian mixture over grilled slices of baguette, and drizzled with balsamic syrup 7.5

**Mac-N-Cheese Bites** (V)

Cheddar and parmesan macaroni, herb encrusted with asiago cheese and panko breadcrumbs, served with sweet marinara 8.5

**Forest Mushroom Ragout** (V)

A blend of savory mushrooms with fresh herbs, shaved parmesan, and truffle oil 9.5

**Baked Feta** (GF, V)

Feta baked with olive oil and grilled slices of baguette 7

**Baltimore Crab Cake**

Made with lump crab meat, presented with cabbage slaw and tangy remoulade 12

**Truffle Fries** (GF, V) Hand-cut fries tossed with parmesan, fresh herbs, and truffle oil. Served with malt vinegar aioli 6

**Beef Tenderloin Sliders**

Seasoned and grilled, topped with truffle butter 13  
Add blue cheese 2

**Artichoke and Spinach Dip** (GF, V)

Served with grilled slices of baguette 8.5

**Blackened Salmon**

Sauteed vegetables and cucumber lime yogurt sauce 11

**Tikka Masala**

Boneless chicken breast stewed in spicy red curry sauce with saffron rice and warm naan flatbread 10

**Jerked Tuna**

Jamaican jerk seared tuna, pickled fennel, arugula, and ponzu sauce 12

## Sandwiches

Served with tortilla chips. Substitute house cut fries, soup, or side salad for \$1 more.

**Chicken Salad Pita** (GF)

Whole wheat pita stuffed with cherry and almond chicken salad 9.5

**Loaded Chipotle Burrito Carnitas**

Seasoned slow cooked pork, black beans, rice, tomatoes, lettuce, and cheddar wrapped in warm flour tortilla with fire roasted salsa and sour cream 9.5

**Asheville**

Slow roasted pulled pork in a North Carolina style BBQ sauce, served with a side of coleslaw 9

**Blackened Salmon Wrap**

Bacon, diced tomatoes, romaine, remoulade, and pan seared salmon wrapped in a large flour tortilla 10

**California Club**

Shaved, smoked turkey breast, applewood smoked bacon, lettuce, tomato, and avocado with Dijon mayonnaise on butter toasted ciabatta bread 10

**Grilled Cheese** (V)

Cheddar and Swiss, melted inside butter and Parmesan toasted ciabatta 9

**The City Reuben**

New York style corned beef, sauerkraut, gruyere cheese, and Thousand Island dressing on butter toasted marbled rye 10

## Burgers

Ground and seasoned in house from 100% beef served with lettuce, tomato, onions, pickles, and tortilla chips. Substitute house cut fries, soup, or side salad for \$1 more. Substitute any burger for a veggie based burger. 10.5

**Grand Rapids**

Chunky olive mayonnaise and Gruyere cheese

**Tahoe**

Avocado, chipotle mayo, bacon, and Farmcountry habanero cheddar

**Abilene**

Barbeque sauce, crisp onions, bacon, and cheddar

**Portland**

Blend of sautéed mushrooms and garlic and Boursin cheese

**City Burger**

Add choice of cheese and two toppings



## HAPPY HOUR

Daily from 4–7pm  
Enjoy drink and appetizer specials

## Soup + Salads

**Soup of the Day**

Ask your server about today's selection[s]  
Cup 3 Bowl 5

**Wolverine** (GF, V)

Romaine, dried cherries, granny smith apples, goat cheese, cashews, and maple vinaigrette 8.5

**Apple Walnut Salad** (GF, V)

Crisp apples, toasted walnuts, and plump raisins tossed with creamy dressing over bed of lettuce, topped with spiced pecans. 9

**Caesar** (V)

Romaine lettuce, shaved parmesan, garlic herb croutons 8.5

**Greek** (GF, V)

Romaine, artichoke hearts, Kalamata olives, roasted red peppers, feta, pepperoncini, and lemon-oregano vinaigrette 8.5

Add: Chicken 5 Steak 10  
Salmon 8

## Dessert

**Carrot Cake** (V)

Spiced carrot and pecan cake served with warm cream cheese frosting 6

**Cookie Dough Sundae** (V)

Warm chocolate cookie, vanilla ice cream, and chocolate and caramel sauces 6

**Flourless Chocolate Cake** (GF)

Raspberry sauce and whipped cream 6

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of six or more.