

## SALADS & SUCH

### Soup of the Day 8 | 12

Made Fresh Daily

*add a garlic texas toast grilled three cheese +8*

### House Hawaiian Rolls 10

Freshly Baked, Maple Butter, Sea Salt

### Lila's Greens (GF) 10 | 15

Shaved Vegetables, Toasted Sunflower Seeds, Heritage Greens, Asiago, Heirloom Tomatoes, House Vinaigrette

### Kale (GF) 17

Black Kale, Avocado, Toasted Sweet Potatoes, Crispy Garbanzos, Parmesan, Balsamic Onions, Peppercorn & Parmesan Dressing

### Beets (GF) 15

Roasted Red & Golden Beets, Watercress Pesto, Lively Run Goat Cheese, Fresh Oranges, Pistachio, Orange Vinaigrette

### Crispy Brussels (gf) 18

Organic Mushrooms, Miso Butter, Smoked Tofu, Black Garlic

### Sweet Potato Wedges (gf) 14

Yogurt, Harissa, Pepitas, Scallion Oil, Za'atar

*Add Shawarma Chicken +10, Bavette Steak +16, Shrimp +19, Smoked Tofu +9*

### Lila's Flatbreads

*Alsation Style Flatbreads Served Two Ways*

**Smoked Ham** | Crème Fraiche, Gruyere, Caramelized Onions 19

**Mushroom** | Whipped Brie, Aleppo Pepper, Truffle Honey 21

## SANDWICHES

*All sandwiches are served with house bread & butter pickles, chips or dressed heritage greens. Substitute house cut fries for +4*

### Lobster Roll MKT

Maine Style with Herb Aioli, or Connecticut Style with Clarified Butter, New England Brioche Roll, Bibb Lettuce

### Crispy Chicken Sandwich 20

Pickled Brined Chicken, House Made Cornbread, Lila's BBQ, Candied Bacon, NY Cheddar, Crème Fraiche Herb Dressing

### Burger 22

Brioche Roll, House Aioli, Sherry Onion Jam, NY Cheddar, Pickled Jalapeños

### Salmon Burger 28

Everything Brioche, Remoulade, Arugula, Radicchio Slaw

## PLATES TO SHARE

### Lila's Onion Dip (GF) 10

Caramelized Vidalia Onions, Fresh Scallions, House Chips

### House Ricotta 16

Sage Ricotta, Maple Brushed Crostini, Roasted Honeynut Puree, Toasted Almonds, Verjus & Dried Berry Compote

### Sticky Bites (GF)(V) 16

Crispy Chicken or Cauliflower, House BBQ or Honey Gochujang, Crème Fraiche Herb Dressing *add smoked blue cheese crumbles +3*

### Spicy Tuna Tacos (gf) 24

Spicy Aioli, Wakame, Teriyaki House Chili Crisp Oil, Puffed Rice

### Bone Marrow 28

Pickled Mustard Seed, Confit Garlic, Balsamic Onions, Cornichon, Crispy Bread

### Oysters (GF) MKT

*Freshly Shucked to Order*

Daily Mignonette, House Hot Sauce, Fresh Lemon

## LARGE PLATES

### Shrimp & Grits (GF) 26

Blackened Shrimp, Smoked Cheddar Grits, Charred Corn Salsa, Paprika Spiced Honey

### Toasted Farro Bowl (v) 21

Shawarma Style Chicken or Smoked Tofu, Grilled Seasonal Vegetables, Romesco, Pickled Radish, Feta Cheese

### Steak Frites (GF) 35

Pan Roasted CAB Bavette Steak, Red Wine Demi-Glace, Fresh Cut Frites, Dressed Heritage Greens

### BBQ Pork Belly Sliders 24

Duroc Chashu Pork, Honey Gochujang, Spicy Aioli, Pickled Vegetables, Toasted Sesame, House Hawaiian Rolls

### Mac & Cheese 16

NY Cheddar, Cavatappi, Garlic Toasted Breadcrumbs *add Maine lobster meat, truffle, gruyere +15*

### Fresh Cut Fries

*Prepared Fresh Daily*

**Classic** | Fine Herbs, Roasted Garlic, House Aioli 12

**Loaded** | Cheese Sauce, Candied Bacon, Pickled Jalapeno 17

**Poutine** | Yancey's Curd, Marrow Bone Gravy, Scallion 19

(GF) Gluten Free options available, (v) Vegan options available. If you have a food allergy, please notify us. Allergen information for menu items is available. Ask an employee for details.

An automatic 20% gratuity will be added on to all parties of 10 or more, and to any open tabs closed out at the end of the night.

Meet us in the Lobby! Inquire about hosting your event at Lila's.

