

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 *add bacon +4, add fried egg +3. add avocado +3*

Blackened Salmon Burger 24

Cajun Spice, Everything Brioche, Smoked Maple Aioli, Shredded Lettuce, Dill Pickles

PLATES TO SHARE

Lila's Onion Dip (GF) 10

Caramelized Vidalia Onions, Fresh Scallions, House Chips

House Ricotta 16

House Ricotta, Maple, Cloverleaf Dinner Rolls, Sage Brown Butter, Toasted Almonds, Dried Fruit Chutney

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

BBQ Pork Belly Sliders 24

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

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

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

SWEET TREATS

Pots de Crème (gf) 12

Belgium Chocolate, Whipped Cream, Fresh Berries

Crème Brûlée (gf) 12

Seasonal Preparation

(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.

