

## SALADS & SUCH

### Soup of the Day 8 | 12

Made Fresh Daily

### House Hawaiian Rolls 12

Freshly Baked, Charred Pineapple Butter, Sea Salt

### Lila's Greens (GF) 11 | 16

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

### Kale (GF) 13 | 18

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

### Bibb 19

Bibb Lettuce, House Croutons, Pickled Red Onion, Candied Bacon, Smoked Blue Cheese, Tomato, House Crème Fraîche Dressing

*Add Shawarma Chicken +10, Bavette Steak +21, Shrimp +19, Smoked Tofu +9*

### Sweet Potato Wedges (GF) 16

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

### Smoked Trout Spread 16

House Made Everything Crackers, Pickled Jalapeno

### White Bean Hummus (V) 12

Roasted Garlic, Preserved Lemon, Warm Pita

### Lila's Onion Dip (GF) 13

Caramelized Vidalia Onions, Rosemary Sea Salt, House Chips

### Dip Trio 30

### Lila's Flatbreads

*Alsatian Style Flatbreads Served Two Ways*

**Smoked Ham** | Crème Fraîche, Gruyere, Caramelized Onions 21

**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 21

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

### Burger 22

Brioche Roll, House Aioli, Sherry Onion Jam, NY Cheddar, Pickled Jalapeños *add bacon +5, add fried egg +3, add avocado +4*

### Blackened Salmon Burger 24

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

## PLATES TO SHARE

### Warm Olives (V) 10

Marinated Olives, Lemon, Warm Pita, Herbs

### Butter Chicken Meatballs 18

House Made Meatballs, Tomato Gravy, Toasted Cashew, Yogurt, Herb Flatbread

### Sticky Bites (GF)(V) 19

Crispy Chicken or Cauliflower, House BBQ or Honey Gochujang, Crème Fraîche Herb Dressing *add smoked blue cheese crumbles +4*

### Ahi Tuna Tartar (GF) 24

Ginger Aioli, Wakame, House Chili Crisp Oil, Avocado Puree, Puffed Rice, Wonton Chips

### Pork Belly Tacos (GF) 19

Duroc Pork Belly, Honey Gochujang, Roasted Corn, Spicy Aioli, Manchego

### Oysters (GF) MKT

*Freshly Shucked to Order*

Daily Mignonette, House Hot Sauce, Fresh Lemon

## LARGE PLATES

### Shrimp & Coconut Curry Noodles (GF) 29

Tiger Shrimp, Fresh Lo-Mein, Lemon Grass, Coconut Curry, Shiitake Mushrooms, Peppers, Scallion

### Toasted Farro Bowl (V) 24

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

### Steak Frites (GF) 40

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

### Mac & Cheese 18

NY Cheddar, Cavatappi, Garlic Toasted Breadcrumbs *add Maine lobster meat, truffle, gruyere +20*

### Fresh Cut Fries

*Prepared Fresh Daily*

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

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

## SWEET TREATS

### Pots de Crème (GF) 12

Belgium Chocolate, Whipped Cream, Fresh Berries

### Butterscotch Crème Brûlée (GF) 12

Meet us in the Lobby!

Inquire about hosting your event at Lila's.

(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.

Lila's