PLATES TO SHARE

FRESH CUT FRIES (GF) 12 Hand-cut fries tossed with fine herbs and garlic oil, served with house aioli

add cheese sauce, candied bacon, pickled jalapeño +5

LILA'S FLATBREAD 21 Crispy pancetta or local mushrooms, a trio of cheeses, Aleppo pepper, truffle honey, and fresh arugula

WARM OLIVES (GF) 10 Herb marinated olives with lemon, and crispy pita

BUTTER CHICKEN MEATBALLS 18 Chicken meatballs in a tomato curry, garnished with toasted cashews, and greek yogurt

add an extra meatball +5

STICKY BITES (GF)(V) 19 Crispy chicken or cauliflower tossed in Lila's BBQ or our KPOP sauce, served with crème fraîche dressing

DIP TRIO ALL THREE FOR 30

SMOKED TROUT DIP (GF) 16

Ducktrap River smoked trout blended with cream cheese and herbs, served with everything lavash crackers

WHITE BEAN HUMMUS (GF)(V) 12

Creamy white bean purée with roasted garlic and preserved lemon, served with crispy pita bread

LILA'S ONION DIP (GF) 13

Caramelized Vidalia onions with crème fraîche and sherry, served with rosemary chips

AHITUNA TARTAR (GF) 24 Fresh ahi tuna with ginger aioli, wakame, chef's chili crisp oil, avocado, puffed rice, and served with crispy wonton chips PORK BELLY TACOS (GF) 19 Braised Duroc pork belly with our KPOP sauce, roasted corn, caramelized onions, spicy aioli, and Manchego cheese SWEET POTATO WEDGES (GF) 16 Roasted sweet potato wedges with yogurt, harissa, toasted pepitas, herb oil, and za'atar spice HOUSE HAWAIIAN ROLLS 12 Freshly baked rolls served with caramelized pineapple butter, and flaky sea salt OYSTERS (GF) Freshly shucked oysters served with mignonette, house-fermented hot sauce, and fresh lemon MKT

SALADS

LILA'S GREENS (GF) 11 | 16 Heritage greens with shaved vegetables, toasted sunflower seeds, Asiago cheese, heirloom tomatoes, and house vinaigrette KALE CAESAR (GF) 13 | 18 Black kale with roasted sweet potatoes, crisp garbanzos, Parmesan, balsamic onions, and creamy peppercorn dressing THE LOADED WEDGE (GF) 19 Bibb lettuce with croutons, pickled red onion, candied bacon, smoked blue cheese, tomato, and crème fraîche dressing add Chicken Shawarma +10, Bavette Steak +21, Shrimp +19, Smoked Tofu +9, Butter-Poached Lobster +21

SANDWICHES & LARGE PLATES

All sandwiches are served with our bread & butter pickles and rosemary chips, or dressed heritage greens substitute fresh cut fries +4

THE LOBSTER ROLL MKT Butter-poached, with or without house mayonnaise and fine herbs, served on New England brioche roll with bibb lettuce SALMON BURGER 24 Fresh-ground salmon with Cajun spice on an everything brioche roll with smoked maple aioli, and sweet & sour slaw BURGER 22 CAB beef patty on brioche with house aioli, sherry onion jam, NY cheddar, pickled jalapeños add candied bacon +5, fried egg +3, avocado +4

CRISPY CHICKEN 21 Pickle-brined chicken thigh on cornmeal bread with Lila's BBQ, candied bacon, NY cheddar, and a side of crème fraîche dressing SHRIMP CURRY NOODLES (GF) 29 Tiger shrimp and ramen in a spicy coconut curry with lemongrass, mushrooms, and garden vegetables TOASTED FARRO BOWL (V) 24 Chicken shawarma or crispy smoked tofu served over farro with charred broccolini, romesco, pickled turnip, and feta STEAK FRITES (GF) 40 Pan-roasted CAB bavette steak with Seneca red wine jus, fresh-cut frites, dressed heritage greens MAC & CHEESE 18 Cavatappi pasta tossed in a creamy NY cheddar and Velveeta suace, and topped with crumbled Ritz crackers and chives add butter poached Maine lobster meat, truffle, and Gruyère +21

SWEET TREATS

POTS DE CRÈME (GF) 12 Silky Belgian chocolate custard, crumbled pretzels, whipped cream, fresh berries BUTTERSCOTCH CRÈME BRÛLÉE (GF) 12 Rich butterscotch custard with a caramelized sugar crust

MARTINI HOUR 3-6PM M-F \$1 OYSTERS Served on the half shell with our daily mignonette and lemon