

LOUNGE AT THE GREER CABARET

SMALL PLATES

ASSORTED DIPS, roasted garlic and lemon hummus, tomato and olive tapenade, eggplant and date caponata, everything crackers, flat bread 18

CHARCUTERIE PLATTER, speck, prosciutto, sopresatta, parmigiano-reggiano, pecorino, gorgonzola, grilled eggplant, crostini, castelvetro olives, grilled borettane onion, aioli 22

VEGETABLE TEMPURA, fig purée, chevre, onion, haricots verts, asparagus 13 **V**

CHICKEN WINGS, espresso bbq rub, celeriac & blue cheese dip 14 **GF**

SALADS & SOUP **Add Chicken +6, Add Salmon +7, Add Shrimp +7 to either salad**

ROASTED BEET SALAD, horseradish & buttermilk vinaigrette, goat cheese, greens, pistachio 11 **V/GF**

CHOPPED SALAD, lardons, red onion, blue cheese, avocado, tomato, green goddess 12 **GF**

CORN AND CRAB CHOWDER, cup 12 | bowl 18 **GF**

LARGE PLATES

STEAK FRITES, 8-ounce hanger steak, shoestring fries, sauce marchand, garlic aioli 32

SEARED HERBED SALMON, goat cheese polenta, dill crème fraîche, blistered asparagus, spinach purée 31

GREER BURGER*, angus beef, caramelized onions, gruyere, lettuce, tomato, potato bun, shoestring fries 19 add bacon +3

WILD MUSHROOM FETTUCCINE, shallots, leeks, ricotta, preserved lemon, parmesan 21 **V**

PORK RIBEYE, grain mustard spatzle, swiss chard, lemon caper butter 26

FISH AND CHIPS, cod, shoestring fries, fennel and celery root slaw 23

BEEF BOURGUIGNON, fall vegetables, heirloom potatoes, sourdough crostini 28

DESSERTS **V**

STICKY TOFFEE CAKE, toffee cream cheese, toffee sauce, toffee brittle 13

ASSORTED SWEETS, macarons, chocolate truffles, pecan truffles, chocolate mousse tartlet 18

CINNAMON APPLE BREAD PUDDING, mascarpone, honey 12

HOUSE MADE CHEESECAKE, chef's seasonal creation 12

*Please be advised that our food may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish, fish or sesame. Please ask a staff member about the ingredients used in your meal before ordering.

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*** Select menu items are notated as V Vegetarian, GF Gluten-Free, DF Dairy Free

