

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

SHRIMP REMOULADE, house-made crackers, lemon, tarragon gremolata 16

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

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

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

ROASTED BEET SALAD, horseradish & buttermilk vinaigrette, 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, gaufrette potato, 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 19
add bacon +3

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

CONFIT HALF CHICKEN, duck fat potatoes, peas, carrots, poultry jus 24 **GF**

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

HAND MADE RED PEPPER & RICOTTA TORTELLINI, sauce arrabbiata, pancetta dust 25

DESSERTS **V**

DESSERT SAMPLER, lemon meringue tart, seasonal mini cheesecakes, black forest mini cupcakes with sour cherry center topped with whipped cream, mini vegan chocolate chop cookies 16

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

*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

