

# *Private Bar*

*For ice delivery, please dial 0 from your in-room phone*

## *Drinks*

SCOTCH 750ml	115
VODKA 750ml	100
BOURBON 750ml	100
RUM 375ml   750ml	50   100
TEQUILA 750ml	155
GIN 375ml   750ml	50   100
CAMPARI 750ml	60
RED WINE 750ml	90
WHITE WINE 375ml	43
SPARKLING WHITE 237ml	12
SPARKLING ROSÉ 237ml	12
SPIRITS 50ml	13
BITTERS 5ml	6
BEER 330ml   473ml	9
COOLERS 355ml	9
CIDER 355ml	9
NON-ALCOHOLIC DRINKS	5

## *Snacks*

CHIPS	5
CANDIES	5
CHOCOLATE BAR	5
RAW BAR	5
CRAFT CHOCOLATE	9

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# *In-Room Dining*

*Please note that a \$7.00 hotel delivery charge, applicable taxes & an 18% gratuity will be added to your bill automatically*

# *Beverages*

SIGNATURE SELECTION OF TEALEAVES	4.5
floral jasmine	
english breakfast	
imperial earl grey	
mountain berry	
organic assam	
thunderbolt darjeeling	
monsoon chai	
calming chamomile	
vanilla rooibos	
 COFFEE	
espresso	4.5
double espresso	5
americano	4.5
café mocha	6
café latte	6
cappuccino	6
freshly brewed coffee pot	7   9
milk alternatives	available upon request
flavoured syrups	available upon request
 SODA	5
pepsi	
diet pepsi	
ginger ale	
club soda	
tonic water	
 MINDFUL COLD-PRESSED JUICES	9
orange	
grapefruit	
apple	
emmeline	
 WATER 330ml   750ml	5   9
still	
sparkling	
 BEER 330ml   473ml	9
 CIDER 330ml   473ml	9
 SMOOTHIE OF THE DAY	9
 BREAKFAST MIMOSA	14

# Wine

5oz | btl

## Sparkling

BENJAMIN BRIDGE, BRUT SPARKLING gaspereau valley, nova scotia, canada	-   58
MASOTTINA, PROSECCO DI TREVISO BRUT veneto, italy	15   55
2019 L'ACADIE VINEYARDS, VINTAGE CUVÉE ROSÉ gaspereau valley, nova scotia, canada	19   87
VEUVE CLICQUOT, BRUT champagne, france	-   180
DOM PÉRIGNON champagne, france	-   550

## White

LIGHTFOOT & WOLFVILLE, FLORA wolfville, nova scotia, canada	15   55
SPY VALLEY, SAUVIGNON BLANC marlborough, new zealand	15   69
MCGUIGAN, THE BROTHERS CHARDONNAY new south wales, australia	15   64
LUCKETT VINEYARDS, TIDAL BAY gaspereau valley, nova scotia, canada	14   58
ZENATO, PINOT GRIGIO verona, italy	14   60
2020 JEAN-MARC BOILLOT, MONTAGNY 1ER CRU burgundy, france	-   155

**Red** 5oz | btl

LIGHTFOOT & WOLFVILLE, FAUNA wolfville, nova scotia, canada	15   55
DONA PAULA, PAULA MALBEC mendoza, argentina	13   52
TRAPICHE EXPEDICION SUR CABERNET SAUVIGNON patagonia, chile	14   60
MICHELE CHIARLO, IL PRINCIPE LANGHE NEBBIOLI piedmont, italy	18   80
2017 VIETTI, CASTIGLIONE, BAROLO piedmont, italy	-   200
2016 CHÂTEAU PRIEURÉ-LICHINE, MARGAUX FOURTH GROWTH bordeaux, france	-   230

**Wine in a Can**

LIGHTFOOT & WOLFVILLE, BUBBLY WHITE wolfville, nova scotia, canada	12
LIGHTFOOT & WOLFVILLE, BUBBLY ROSÉ wolfville, nova scotia, canada	12

# *Breakfast*

Monday to Sunday 7:00 to 10:30 AM

## *Bakery*

CROISSANT <small>vegetarian</small>	4.5
PAIN AU CHOCOLAT <small>vegetarian</small>	5.5
SOUR CREAM COFFEE CAKE <small>vegetarian</small> cinnamon, cocoa, newfoundland sea salt	8.5

## *Light*

FRESH FRUIT & BERRIES <small>vegan   gf</small>	
cup	12
bowl	18
BERRIES <small>vegan   gf</small>	
cup	16
bowl	22
OATMEAL <small>vegan   gf</small> oat milk, maple syrup, seasonal fruit	15
YOGHURT & GRANOLA <small>vegetarian   gf</small> organic pressed yoghurt, house-made granola, maple syrup	19

## *Supplements*

SMOKED BACON   3 pieces <small>gf</small>	8
HOUSE-MADE BREAKFAST SAUSAGE   2 pieces <small>gf</small>	8
EGG <small>gf</small>	4
GRIDDLED POTATOES <small>gf</small>	5
BLUEBERRY PANCAKE <small>vegetarian</small>	9
MULTIGRAIN OR WHITE TOAST <small>vegetarian</small> with butter & preserves	5.5
SALT COD CAKE	7
BROWN SUGAR & BACON BAKED BEANS <small>gf</small>	8
SMOKED SALMON <small>gf</small>	10
ISABEL'S BLUEBERRY LAVENDER JAM <small>vegetarian   gf</small>	2
LAWRY'S HOT SAUCE <small>vegetarian   gf</small>	2

*gf - gluten-free*

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though we are unable to guarantee an allergen-free kitchen.*

## *Eggs & Extras*

BLUEBERRY PANCAKES <small>vegetarian</small>	25
fresh blueberries, brown butter crumble, ns blueberry butter, maple syrup	
MONTE CRISTO BREAKFAST BUTTY <small>gf available</small>	24
house-smoked turkey, pork belly confit, local gouda, brown bread french toast, fresh berries, griddled potatoes	
THE DRIFT CONTINENTAL <small>vegetarian   gf available</small>	21
organic vanilla yoghurt, house-made granola, berries, house-made croissant, artisanal jams & butter	
MUIR BREAKFAST <small>gf available</small>	23
two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast	
THE SMASHED HIPSTER <small>vegetarian   gf available</small>	25
two scrambled eggs, grilled flatbread, ns feta, avocado smash, tomato, olive-preserved lemon relish, fresh basil, pickled red onion   add bacon 8	
EGGS BENEDICT <small>gf available</small>	25
two poached eggs, martock glen smoked ham, english muffin, griddled potatoes, hollandaise	
sub smoked salmon 10   sub butter-poached ns lobster 28	
SMOKED SALMON & SALT COD CAKES	29
atlantic smoked salmon, two salt cod cakes, soft-poached eggs, hollandaise, grilled potatoes	
STEAK & EGGS <small>gf available</small>	39
7oz medium-rare bavette, two poached eggs, veal jus, griddled potatoes, deviled tomato, baby kale salad	
BANGERS & HASH <small>gf available</small>	24
house-made pork sausages, griddled hash, brown sugar & bacon baked beans, two poached eggs, ns chow chow	
MUSHROOM & CHEDDAR	24
OMELETTE <small>vegetarian   gf available</small>	
roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast   substitute with egg white 2	
EGGS YOUR WAY <small>vegetarian   gf available</small>	13
two eggs any style, toast	

# Brunch

Saturday, Sunday & Holidays 10:30 AM to 3:00 PM

## Bakery

CROISSANT <small>vegetarian</small>	4.5
PAIN AU CHOCOLAT <small>vegetarian</small>	5.5
SOUR CREAM COFFEE CAKE <small>vegetarian</small> cinnamon, cocoa, newfoundland sea salt	8.5

## Light

FRESH FRUIT & BERRIES <small>vegan   gf</small>	
cup	12
bowl	18
BERRIES <small>vegan   gf</small>	
cup	16
bowl	22
OATMEAL <small>vegan   gf</small> oat milk, maple syrup, seasonal fruit	15
YOGHURT & GRANOLA <small>vegetarian   gf</small> organic pressed yoghurt, house-made granola, maple syrup	19

## Supplements

SMOKED BACON   3 pieces <small>gf</small>	8
HOUSE-MADE BREAKFAST SAUSAGE   2 pieces <small>gf</small>	8
EGG <small>gf</small>	4
GRIDDLED POTATOES <small>gf</small>	5
BLUEBERRY PANCAKE <small>vegetarian</small>	9
MULTIGRAIN OR WHITE TOAST <small>vegetarian</small> with butter & preserves	5.5
SALT COD CAKE	7
BROWN SUGAR & BACON BAKED BEANS <small>gf</small>	8
SMOKED SALMON <small>gf</small>	10
ISABEL'S BLUEBERRY LAVENDER JAM <small>vegetarian   gf</small>	2
LAWRY'S HOT SAUCE <small>vegetarian   gf</small>	2

gf - gluten-free

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## *Eggs & Extras*

ATLANTIC GREENS & VEGETABLES	vegan   gf available	19
bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette		
BLUEBERRY PANCAKES	vegetarian	25
fresh blueberries, brown butter crumble, ns blueberry butter, maple syrup		
MONTE CRISTO BREAKFAST BUTTY	gf available	24
house-smoked turkey, pork belly confit, local gouda, brown bread french toast, fresh berries, griddled potatoes		
MUIR BREAKFAST	gf available	23
two eggs any style, smoked bacon, griddled potatoes, deviled tomato, multigrain toast		
THE SMASHED HIPSTER	vegetarian   gf available	25
two scrambled eggs, grilled flatbread, ns feta, avocado smash, tomato, olive-preserved lemon relish, fresh basil, pickled red onion   add bacon 8		
EGGS BENEDICT	gf available	25
two poached eggs, martock glen smoked ham, english muffin, griddled potatoes, hollandaise		
sub smoked salmon 10   sub butter-poached ns lobster 28		
SMOKED SALMON & SALT COD CAKES		29
atlantic smoked salmon, two salt cod cakes, soft-poached eggs, hollandaise, grilled potatoes		
STEAK & EGGS	gf available	39
7oz medium-rare bavette, two poached eggs, veal jus, griddled potatoes, deviled tomato, baby kale salad		
BANGERS & HASH	gf available	24
house-made pork sausages, griddled hash, brown sugar & bacon baked beans, two poached eggs, ns chow chow		
NOVA SCOTIA LOBSTER CROISSANT	gf available	35
buttered local lobster, citrus aioli, celeriac remoulade, organic greens, atlantic-spiced fries		
MUSHROOM & CHEDDAR		24
OMELETTE	vegetarian   gf available	
roasted wild & tame mushrooms, griddled potatoes, deviled tomato, multigrain toast   substitute with egg white 2		
EGGS YOUR WAY	vegetarian   gf available	13
two eggs any style, toast		
THE CHEESEBURGER	gf available	25
6oz AAA beef patty, local gouda, organic greens, tomato, red onion, thick cut bacon, aioli, atlantic-spiced fries		

# Lunch

Monday to Friday 11:30 AM to 5:00 PM

## Starters

DRIFT'S MOLASSES BROWN BREAD	vegetarian	8
organic honey butter		
MARITIME OYSTERS	gf	26
half-dozen, mignonette, lemon, house-made hot sauce, horseradish		
LOBSTER & SHRIMP CAKE		19
root vegetable rémoulade, chow chow, tartar sauce		
add fish cake 12		
ATLANTIC SALMON TARTARE	gf available	23
mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado		
WILD MUSHROOM SOUP	vegetarian   gf available	19
wild and tame local mushrooms, black truffle, garlic confit, port, crème fraîche, brown bread		
CHICKEN NOODLE SOUP		18
roasted free-range chicken, seasonal vegetables, house-made noodles		
NOVA SCOTIA LOBSTER HUSHPUPPIES		24
ns lobster, sour cream & onion dust, citrus aioli		
EAST COAST DELI SLIDERS (3)		18
house-made spicy salami, local bologna, pork belly confit, roasted garlic-olive relish, preserved lemon aioli, moutarde la morin		

## Salads

*add fish cake 12 | carved chicken breast 14 | salmon fillet 28  
add cup of wild mushroom soup 10*

ATLANTIC GREENS & VEGETABLES	vegan   gf available	19
bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette		
DRIFT CAESAR	gf available	22
kale, romaine, smoked bacon, horseradish caesar dressing, brown bread croutons, nori & cashew crumble		
THE MUIR SALAD	vegetarian	26
soft-poached egg, chopped celeriac, celery leaves & stalks, poached pear, pickled walnuts, button brook baby kale, local blue cheese vinaigrette, grape marmalade		

## *Mains*

<b>SPAGHETTI &amp; MEATBALLS</b> gf available atlantic beef & pork belly ragu, cheese-stuffed meatballs, parmigiano-reggiano, herbed marinara, cracked black pepper	22
<b>GRILLED CHICKEN CLUB</b> gf available thick-cut multigrain bread, harissa aioli, aged cheddar, heirloom tomatoes, bacon, organic greens, red onion, atlantic-spiced fries	25
<b>FISH &amp; CHIPS</b> one piece, crisp, beer-battered haddock, atlantic-spiced fries, tartar sauce, tangy coleslaw, malt vinegar   two pieces 28	22
<b>STEAMED PEI MUSSELS</b> gf available ns white wine, garlic, drift's molasses brown bread add atlantic-spiced fries 8	20
<b>NOVA SCOTIA LOBSTER CROISSANT</b> gf available buttered local lobster, citrus aioli, celeriac remoulade, organic greens, atlantic-spiced fries	35
<b>THE CHEESEBURGER</b> gf available 6oz AAA beef patty, local gouda, organic greens, tomato, red onion, thick cut bacon, aioli, atlantic-spiced fries	25
<b>PAN-FRIED NEWFOUNDLAND COD FILLET</b> gf pork scrunchions, petit pois, garlic smashed fingerlings, heirloom carrots	25
<b>STEAK FRITES</b> gf available 7oz medium-rare bavette, deviled tomato, tarragon butter, veal jus, local greens, lemon vinaigrette, atlantic-spiced fries	35

gf - gluten-free

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# Dinner

Monday to Sunday 5:00 to 10:00 PM

## Starters

DRIFT'S MOLASSES BROWN BREAD	vegetarian	8
organic honey butter		
MARITIME OYSTERS	gf	26
half-dozen, mignonette, lemon, house-made hot sauce, horseradish		
ATLANTIC GREENS & VEGETABLES	vegan   gf available	19
bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette		
DRIFT CAESAR	gf available	22
kale, romaine, smoked bacon, horseradish caesar dressing, brown bread croutons, nori & cashew crumble		
THE MUIR SALAD	vegetarian	26
soft-poached egg, salt-bakedceleriac, fresh celery leaves and stalks, poached pears, pickled walnuts, button brook organic kale, local blue cheese vinaigrette, grape marmalade		
LOBSTER & SHRIMP CAKE		19
root vegetable remoulade, chow chow, tartar sauce		
add fish cake 12		
ATLANTIC SALMON TARTARE	gf available	23
mini black sesame waffle cones, shallot, fresh dill, smoked mousse, sea greens, avocado		
DAUBE DE BOEUF	gf available	28
cured bone marrow, wild mushrooms, shallot & garlic confit, stout mornay, truffled jus gras, bannock croutons, local gruyere		
PICTOU ISLAND SANDBAR		27
an homage to lawry's childhood lunches in the northumberland strait, buttermilk fried ns oysters, marinated local mussels, cous cous salad, horseradish 'caviar', sea-truffle aioli, dill 'sea foam'		
NOVA SCOTIA LOBSTER HUSHPUPIES		24
ns lobster, sour cream & onion dust, citrus aioli		
CHICKEN NOODLE SOUP		18
roasted free-range chicken, seasonal vegetables, house-made noodles		
YELLOW FIN TUNA SASHIMI	gf available	22
sea buckthorn, charred jalapeño, olive oil		
SEAFOOD TOWER	gf available	MP
half-dozen oysters, matane shrimp & lobster cocktail, marinated mussels, tuna crudo, snow crab salad, salmon tartare, scallop crudo		

## Mains

GRILLED CHICKEN CLUB	gf available	25
thick-cut multigrain bread, harissa aioli, aged cheddar, heirloom tomatoes, bacon, organic greens, red onion, atlantic-spiced fries		
TORTELLONI DUO	vegetarian available	29
roasted mushroom tortelloni, duck confit tortelloni, cherry crema, crispy maitakes, browned butter, sage, parmesano-reggiano, lavender ricotta		
ROAST CHICKEN & RAPPIE PIE	gf	35
seared chicken breast, crispy potato top, heirloom carrots, truffle chicken jus		
STEAMED PEI MUSSELS & FRITES	gf available	32
ns white wine, drift's molasses brown bread, garlic, atlantic-spiced fries		
ATLANTIC SALMON	gf available	38
sunflower-crusted atlantic salmon fillet, land & sea asparagus fregola 'risotto,' wild onion chermoula, preserved lemon salsa, cilantro, crème fraîche		
NOVA SCOTIAN HODGE PODGE	gf available	42
butter-braised newfoundland cod fillet, salt cod brandade croquette, green beans, new potatoes, carrots, buttered leeks, dill cream		
PORK BELLY & SCALLOPS	gf available	44
slow-cooked ns pork belly, digby scallops, smoked carrot purée, piccalilli		
NOVA SCOTIAN LAMB	gf	54
rack of lamb, porchetta style shoulder, lunenburg lamb sausage, eggplant espuma, miso-mint pearls, lemony smashed fingerlings, radicchio, jus		
LAWRY'S JIGGS DINNER	gf available	38
slow-smoked brisket, fingerling potatoes, heirloom carrots, local turnips, napa cabbage sauerkraut, caramelized cipollini onions, drift's molasses brown bread soldiers		
NOVA SCOTIAN SHRIMP & SMOKED SAUSAGE RISOTTO	gf	42
arborio and wild rice, local shrimp, chicken confit, house-made andouille sausage, charred pepper pesto, dill crème fraîche		
THE CHEESEBURGER	gf available	25
6oz AAA beef patty, local gouda, organic greens, tomato, red onion, thick cut bacon, aioli, atlantic-spiced fries		

## *Atlantic Beef — PEI*

STEAK — AAA STRIPLOIN, 10oz	gf available	65
tarragon butter, jus, deviled tomato, atlantic-spiced fries		
AAA FILET MIGNON, 6oz	gf	69
pomme puree, local wild and tame mushrooms, truffled jus		
AAA PRIME RIB, 24oz bone-in	gf	MP
family style for two, porcini pepper, newfoundland sea salt, red wine jus, fresh lemon, grilled courgette & poblano, rosemary butter, garlic mashed potatoes		

## *Supplements*

GARLIC MASHED POTATOES	vegetarian   gf	12
ATLANTIC-SPICED FRIES	gf available	8
CAESAR SALAD	gf available	12
CARAMELIZED APPLE BRANDY ONIONS	vegetarian   gf	8
CREAMED BABY KALE	vegetarian   gf	12
SEARED FOIE GRAS   2oz	gf	MP
MARITIME GOURMET MUSHROOMS	vegetarian   gf	13

*gf - gluten-free*

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# *Desserts*

CHILLED CHOCOLATE FONDANT sea buckthorn, caramel, hazelnut	16
HONEY CUSTARD summer fruit, vanilla bean	13
PECAN BUTTER TART SUNDAE <small>vegetarian</small> pecan butter tart ice cream, butter tart jam, hot fudge, amarena cherries	16
CHEESE & CHOCOLATE <small>vegetarian</small> dulse & dark chocolate truffle, fennel pollen & white chocolate bark, artisanal cheeses, house preserves & pickles	29
SELECTION OF ICE CREAMS & SORBETS <small>vegetarian   gf available</small>	8

*gf - gluten-free*

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# Vegan & Vegetarian

Available during each respective menu times

## Breakfast & Brunch

FRESH FRUIT & BERRIES vegan | gf

cup	12
bowl	18

BERRIES vegan | gf

cup	16
bowl	22

OATMEAL vegan | gf

oat milk, maple syrup, seasonal fruit vegan 15

DRIFT'S VEGAN BREAKFAST vegan

avocado, house-smoked tofu, griddled potatoes, deviled tomato, multigrain toast 21

AVOCADO TOAST vegan

drift's molasses brown bread, smashed avocado, pickled onions, tomato, fresh basil, olive oil, balsamic reduction 23

*gf - gluten-free*

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# Lunch

## Starters

DRIFT'S MOLASSES BROWN BREAD	vegetarian	8
organic honey butter		
BEET TARTARE	vegan	22
mini black sesame waffle cones, minced shallot, fresh dill, balsamic drizzle		
WILD MUSHROOM SOUP	vegetarian   gf available	19
wild and tame local mushrooms, black truffle, garlic confit, port, crème fraîche, brown bread		

## Salads

*add tofu 14*

ATLANTIC GREENS & VEGETABLES	vegan   gf available	19
bear river farms grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette		
THE MUIR SALAD	vegetarian	24
soft-poached egg, salt-baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, button brook organic kale, local blue cheese vinaigrette, grape marmalade		

## Mains

VEGETARIAN CHOWDER	vegetarian	26
house-smoked tofu, local vegetables, fingerling potatoes, cream, dill		
VALLEY GOLD GRILLED CHEESE	vegetarian	29
multigrain bread, valley gold cheese, apple brandy caramelized onions, side green salad		
SPAGHETTI AGLIO OLIO	vegan	22
roasted garlic, olive oil, parsley, fermented chilies		

*gf - gluten-free*

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# Dinner

## Starters

DRIFT'S MOLASSES BROWN BREAD	vegetarian	8
organic honey butter		
BEET TARTARE	vegan	22
mini black sesame waffle cones, minced shallot, fresh dill, balsamic drizzle		
WILD MUSHROOM SOUP	vegetarian   gf available	19
wild and tame local mushrooms, black truffle, garlic confit, port, crème fraîche, brown bread		
ATLANTIC GREENS & VEGETABLES	vegan   gf available	19
bear river farm's grains, fresh & pickled vegetables, salt-baked beets, maple & cranberry vinaigrette		
THE MUIR SALAD	vegetarian	24
soft-poached egg, salt-baked celeriac, fresh celery leaves and stalks, poached pears, pickled walnuts, button brook organic kale, local blue cheese vinaigrette, grape marmalade		

## Mains

LAWRY'S VEGETABLE JIGGS DINNER	vegan	32
fingerling potatoes, heirloom carrots, local turnips, napa cabbage, sauerkraut, caramelized cippolini onions, drift's soldiers		
MUSHROOM TORTELLONI	vegetarian	29
cherry forestière, crispy maitake mushrooms, browned butter, sage, parmesano-reggiano, lavender ricotta		
DRIFT'S ATLANTIC SMOKED TOFU	vegetarian	34
land & sea asparagus fregola 'risotto', wild onion chermoula, preserved lemon salsa, cilantro		

gf - gluten-free

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# Children's Menu

## Breakfast

Monday to Friday 7:00 to 10:30 AM

Weekends and Holidays 7:00 AM to 3:00 PM

FRESH FRUIT & BERRIES vegan | gf 12

MINI BREAKFAST gf available  
one egg any style, bacon, griddled potatoes, toast, fruit 14

PANCAKE vegetarian  
fluffy pancake with choice of chocolate chips, wild blueberries,  
or plain, maple syrup, sweet cream 12

## Lunch & Dinner

Monday to Sunday 11:00 AM to 10:00 PM

CRUST-FREE GRILLED CHEESE SANDWICH  
& TOMATO SOUP vegetarian | gf available  
locally baked white bread, cheddar, herbed tomato soup 16

HUMMUS & VEGGIES vegan | gf available  
creamy chickpea hummus, olive oil, crunchy vegetables 10

CAESAR SALAD gf available  
chopped romaine lettuce, smoked bacon, creamy garlic dressing 10

CHICKEN FINGERS & FRIES 14

SPAGHETTI vegetarian | gf available  
tomato sauce, parmesan-reggiano 14

CHEESEBURGER gf available  
beef patty, cheddar, ketchup, sesame bun, fries 17

## Sweets

CHOCOLATE CHIP COOKIES  
two pieces 7

ICE CREAM & SORBET vegetarian | gf available 8

*gf - gluten-free*

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# *Overnight Dining*

Monday to Sunday 10:00 PM to 7:00 AM

CEREAL & MILK assorted kellogg's cereals	7
COOKIES & MILK house-made chocolate chip cookies	9
CRUDITES & HUMMUS pita bread	18
GRILLED CHEESE & TOMATO SOUP mozzarella, cheddar, mustard, mayonnaise	21
CHICKEN FINGERS & FRIES plum sauce	14

