G A R M E N T F A C T O R

LOUNGE MENU

STARTERS

ROASTED RED PEPPER HUMMUS (*) V cucumbers, tomatoes, and blue corn chips 9

FRESH KETTLE CHIPS®V with traditional onion dip 7

WARM HOMINY CORNAND POBLANO DIP 🕸 W with blue corn chips 10

ROASTED RED PEPPER POMODORO MEATBALLS with toasted baguette 14

FIRECRACKER SHRIMP fried battered shrimp, Kwang's thai chili sauce, and ginger cabbage slaw 12

WHIPPED FETA DIP W pistachios, truffled honeycomb, mint, parsley, and lavash 10

SALADS

AUTUMN SALAD 🕸 🦞 romaine, radicchio with frisee, dried apples, candied pecans, shaved farmhouse cheddar and maple ginger vinaigrette 12

HOUSE SALAD W mixed greens, heirloom tomatoes, cucumbers, croutons, and balsamic vinaigrette 6

CAESAR SALAD VP shaved parmesan and herbed garlic croutons 8

ADD ONS chilled smoked chicken breast 4.5 salmon cake 6

SOUP

FRENCH ONION SOUP herbed garlic croutons, provolone, and swiss **7**

ENTREES

HOWE FARMS PORK S C H N I T 7 F L roasted cauliflower mashed potatoes, super fly mustard and caper pan sauce, sour pickled beets and green beans 22

SHAVED RIBEYE SLIDERS white cheddar and black garlic mayo served with fries 17

CHICKEN + BISCUITS pulled chicken, carrots, celery, onion, chicken veloute and buttermilk biscuits 18

GRILLED 100Z RIBEYE 🕸 red wine mushrooms, rosemary onion au jus, mashed yukon gold potatoes and asparagus 26

CHORIZO FRIED RICE shrimp, scallops, peas, carrots, micro herb salad, and saffron aioli 20

CHEESE TORTELLINI W roasted red peppers, parmesan parsley and truffled cream sauce 18 add smoked chicken breast 4.5

SMOKED BEEF MANHATTAN smoked beef brisket, mashed yukon gold potatoes and herbed gravy on texas toast 19

TAMARIND AND KAFFIR RUBBED LIME MAHI 🕸 thai chili and mirin butter sauce, jasmine rice, napa cabbage slaw 21

CRISPY SALMON CAKES apple pear cabbage slaw and gingered cranberry aioli 15



