



# HOTEL CASHIERS KITCHEN & BAR

## HORS D'OEUVRES

<b>BREAD &amp; BUTTER</b>	<b>9</b>	<b>BAKED CRAB CAKE</b>	<b>20</b>
<i>Little Cove Baguette &amp; Butter Terrine</i>		<i>Remoulade, vegetable slaw, &amp; petite herb salad</i>	
<b>LITTLE GEM SALAD</b>	<b>15</b>	<b>ROASTED GARLIC HUMMUS</b>	<b>16</b>
<i>Shaved seasonal vegetables, avocado, sweet and spicy walnuts, &amp; Dijon vinaigrette</i>		<i>Crudités, Pickled and roasted root vegetables, Calabrian chili, Daniel's za'atar, &amp; lavash</i>	
<b>CHARCUTERIE &amp; CHEESE*</b>	<b>32</b>		
<i>Selection of meats and cheeses, mustard, jam, candied nuts, pickles, warm bread, &amp; lavash</i>			

## MAINS

<b>CROQUE MONSIEUR</b>	<b>24</b>	<b>DBF MUSHROOM PASTA</b>	<b>26</b>
<i>Opened-faced sourdough bread, smoked ham, Swiss cheese, bechamel, roasted fingerlings, &amp; house-made ketchup</i>		<i>Walnut cream, sun-dried tomatoes, Campanelle pasta, &amp; roasted mushrooms</i>	
<b>PORK ROULADE &amp; POMMES ALIGOT</b>	<b>28</b>	<b>CITRUS ROASTED HALF CHICKEN</b>	<b>28</b>
<i>Sour brussel kraut, orange &amp; cranberry marmalade, Pommes Aligot, &amp; sage brown butter</i>		<i>Garlic jus, brown butter croutons, charred plums, kale, &amp; sumac vinaigrette</i>	
<b>POT-AU-FEU</b>	<b>30</b>	<b>PAN-SEARED GROUPER</b>	<b>34</b>
<i>Red wine-braised beef, pickled shallots, carrot &amp; sumac puree, &amp; orange-glacé fingerlings</i>		<i>Rouille, lemon horseradish, &amp; roasted brussel sprouts</i>	

## SIDES 11

ORANGE FINGERLINGS | BRUSSEL 'CACIO E PEPE' | ROASTED MUSHROOMS | POMMES ALIGOT

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS