

APPETIZERS

**Blistered Shishito Peppers \$12**

**Guac and Chips \$15**

**Nachos \$15**

Add: Chicken \$7, Pork Carnitas \$9

**Truffle Arancini \$17**

**Crispy Polenta Calamari \$17**

**Bang Bang Coconut Shrimp \$20**

**Fish Tacos \$19**

Cod Loin Filet In miso Sauce, Cabbage, Chipotle Aioli, Seaweed

**Jumbo Chicken Wings \$19**

Sweet Chili or Buffalo or BBQ with Fresh Vegetables & Blue Cheese

**Brown Butter Tomato Meatball Sliders \$16**

**Mac & Cheese \$16**

**Spinach and Artichoke Dip \$17**

**Potato Leek Soup \$12**

**Chili \$14**

SALADS & SANDWICHES

**Lillie's Caesar \$16**

Little gem lettuce, shaved sarvecchio parmesan, sourdough bread crumbs, lemon caesar dressing

**Cobb Salad \$18**

Mixed Greens, Avocado, Red Onions, Bacon, Chicken, Feta, Lemon Vinaigrette Dressing

**Quinoa Salad \$18**

Quinoa, Avocado, Tomatoes, Cucumbers, Mango, Mustard Vinaigrette Dressing

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**Lillie's Cheeseburger \$21**

8oz. Burger, aged cheddar, red onion, crisp gem lettuce served with a side of french fries  
Add: Avocado +3, Egg +2, Truffle Fries+4

**ButterMilk Chicken \$19**

Brioche bun, Hot Sauce Powder, Dijonaise, French Fries

**Truffle Fries \$15**

**Classic Fries \$14**

CRUDOS & RAW BAR

**Blue Point East Coast Oysters**

half Dozen \$15, Dozen \$28

**Glacier Bay East Coast Oysters**

half Dozen \$18, Dozen \$32

**Salmon Tartar \$19**

2.5oz Salmon, Ponzu Sauce, Sesame Oil, Crispy Tortilla Strips, Avocado Smash

**Charcuterie & Cheese Board \$26**

SIGNATURE DISHES

**Shepherd's Pie \$20**

Ground Beef In Special Tomato Sauce, English Pea's, Carrots and Onion, Topped with Mashed Potatoes

**Branzino \$29**

Pan Seared Branzino, Salt, Black Pepper, Oregano, Garlic, Red Pepper Flakes, Finished with Chablis, Butter, Lemon and Shallot Sauce, Side of Seasonal Vegetables

**Truffle Gnocchi \$24**

Porcini Duxelle, Brown Butter Cream, Fried Sage, Chives, Sarvecchio Parm

**Seafood Pappardelle Pasta \$27**

**Steak & fries \$32**

10 oz Skirt Steak, Sauce au Poivre, Frites

**Eggplant Parmigiana \$20**

Breaded Eggplant, Mozzarella Cheese with Marinara Sauce & Basil, Garlic Bread

**Organic Chicken \$26**

Pan Seared Organic Boneless Chicken seasoned with Sumac, Finished in the Oven with Lemon and Butter Jus