## APPETIZERS

POUTINE 19
FRENCH FRIES-BRAISED BEEF-ROSEMARY GRAVY
LOCAL CHEESE CURD

FRIED BRUSSEL SPROUTS 18
CRISPY PANCETTA-DRIED CRANBERRY-SMOKED ALMOND PARMESAN-CHILI SPICED HONEY *V

COUNTRY OLIVES 12
MARINATED OLIVES-ASIAGO CRACKERS *V

CHEESE \& CHARCUTERIE 30
ASSORTED LOCAL MEATS \& CHEESES-FIG JAM
GRILLED SHISHITO PEPPER-ASIAGO CRACKER

CRAB CAKE 20
MARYLAND STYLE-REMOULADE-APPLE FENNEL SLAW
*V CAN BE VEGETARIAN

SOUP
CHICAGO CLAM CHOWDER 12
HOT ITALIAN SAUSAGE-CLAMS
ROASTED TOMATO CREAM
TOMATO BASIL 10
FIRE ROASTED TOMATO-FRESH BASIL *V

## SALAD

ROASTED BEET 17
CANDY STRIPE AND GOLDEN BEETS-SLICED
RADISH-ARUGULA-GRAPEFRUIT-DILL-PARMESAN
CRISP-AGED BALSAMIC \& PISTACHIO VINAIGRETTE *V

WEDGE SALAD* 17
BABY ICEBERG-SLICED PEAR-CHOPPED BACON
TOASTED WALNUT-RED ONION-7 MINUTE EGG bLEU CHEESE DRESSING *V

## ENTRÉES

PENNE A LA VODKA 22
GRILLED CHICKEN-PENNE PASTA-PARMESAN CREAMY TOMATO SAUCE-BASIL

ROASTED CHICKEN 26
HERB ROASTED CHICKEN BREAST-BUTTERNUT SQUASH RISOTTO-BLISTERED TOMATO-PICKLED RED ONION CHICKEN JUS

GRILLED SALMON* 29
WILD RICE-HERBED MUSHROOM SAUCE-FRIED PARSNIP CHARRED ONION BUTTER

LOCKWOOD BURGER* 22
BACON JAM-AGED WHITE CHEDDAR-SECRET SAUCE-FRIES

NEW YORK STRIP* 52
12 OZ. STRIPLOIN-GARLIC FRIES-PEPPER CREAM SAUCE

FILET* 58
8 OZ. FILET-BRAISED KALE-MAPLE ROASTED CARROT BLACK GARLIC SHOYU BUTTER

LOBSTER ROLL 28
POACHED LOBSTER-TOASTED NEW ENGLAND ROLL BROWN BUTTER MAYO-FRIES

## RESTAURANT \& BAR

SPLT PLATE CHARGE \$8-PARTIES OF 6 OR MORE AN $18 \%$ SERVICE CHARGE WLL BE ADDED TO FINAL BILL
WE ARE PROUD SUPPORIERS OF LOCAL FAMLY FARMERS, MARKETS, \& SUSTAINABLE SUPPUERS. PLEASE NOTFY THE SERVER OF ANY ALERGIES OR DIETARY RESTRICTIONS BEFORE PLACING YOUR ORDER
*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTVRY, FISH, SHELFFSH OR EGSS MAY INCREASE YOUR RISK OF FOOD-BORNE ILNESS ESPECIALLY WTH CERTAIN COONDITIONS

## DESSERTS

BERTHA'S BROWNIE 13
CHOCLATE GANACHE-BERRY COULIS BROWNIE CRUMBLE

HAZELNUT PRALINE 12 CHOCOLATE HAZELNUT MOUSSE FINANCIER-PRALINE

APPLE TART 12
FIRE ROASTED FUJI APPLE-SALTED CARAMEL-GINGERBREAD STREUSEL MARCONA ALMOND CRUNCH

## COCKTAILS

HARVEST MARTINI 17
VODKA-POM-PEAR NECTAR-LEMON SIMPLE SYRUP-SAGE

LEMONGRASS CUCUMBER MULE 16
VODKA-LEMONGRASS SYRUP
LIME-GINGER BEER-CUCUMBER

## THE GARLAND 15

TEQUILA-AMARO NONINO-LIME JUICE CINNAMON SYRUP-Q GRAPEFRUIT SODA

THE FITZGERALD 15
GIN-SWEET VERMOUTH-PIMMS CINNAMON SYRUP-ORANGE BITTERS

## TEMPERANCE COCKTAILS

TUSCAN SUN 12
STRAWBERRY PUREE-BASIL-FRESH LIME SIMPLE SYRUP-CRANBERRY JUIC

LEMON \& GINGER COOLER 12
CRANBERRY \& ORANGE JUICES GINGER PUREE-LEMON-GINGER BEER

KENTUCKY BELLE 16
RYE-HONEY-PASSIONFRUIT PUREE FRESH LEMON-SPARKLING BRUT-MINT

## OUR SPECIALITIES

1871 SAZERAC 16
RYE-MONTENGRO-ABSINTHE DEMERARA SYRUP-LEMON PEEL

PALMER HOUSE BLOODY MARY 15 HOT PEPPER INFUSED VODKA-GUINNESS FLOATER-OUR OWN SPECIAL MARY MIX

PALMER HOUSE MARTINI 16 MANDARIN VODKA-PLUM BITTERS mosccato wine

## PALMER HOUSE FASHION

PALMER HOUSE OLD FASHIONED 19
PALMER HOUSE-FEW SELECT BOURBON EDITION DEMERARA SYRUP-ORANGE BITTERS

BROWNIE OLD FASHIONED 17 RYE-FRANGELICO-CRĖME DE CACOA CHERRY-MINI BROWNIE

BANANA OLD FASHIONED 16 BOURBON-MYER'S DARK RUM WALNUT BITTERS-BANANA PUREE

MEZZI OLD FASHIONED 16
MEZCAL-GRAPEFRUIT BITTERS
SIMPLE SYRUP

## LOCAL BEERS

BURNT CITY TWO HEADED BOY 12 PILSNER-5\%-16 OZ.

HALF ACRE BODEM 12 INDIA PALE ALE-6.7\%-16 $0 Z$.

BUCKLEDOWN PARTY PILLOW 12 HEFENEIZEN STYLE-5.3\%-16 OZ.

## SPITEFUL 12

WORKING FOR THE WEEKEND DOUBLE IPA-7.9\%-16 OZ.

## CRAFT DRAUGHTS

GOOSE ISLAND 12
IPA-7.5\%
HALF ACRE DAISY CUTTER 13 PALE ALE-5.2\%

PALMER HOUSE PILSNER 13 PILSNER-5\%

REVOLUTION ANTI-HERO 12 IPA-6.7\%

SEASONAL 12
SIERRA NEVADA HAZY LITTLE THING 13 IPA-6.7\%

TWO BROTHERS DOMAINE DUPAGE 13 FRENCH CONTRY ALE-6.2\%

