

Wood Fired Tarts 14

Wild Mushrooms, Bacon, Walnut Purée

*Braised Pork Belly, Spiced Apples,
Caramelized Onions*

*Fresh Mozzarella, Italian Prosciutto,
Basil*

Italian Sausage, Roasted Peppers, Arugula

Mixed Seasonal Vegetables, Gruyere

1/2 Price Tarts!

10pm-11pm (Sunday-Thursday)

11pm-12am (Friday-Saturday)

Robert's Signature Mussels 15

*Classic White Wine Garlic,
Shallots & Parsley*

Chorizo Sausage & Fennel

Applewood Smoked Bacon & Blue Cheese

"Napa" Tizers

1-2 persons 16

3-4 persons 32

*Assortment of Paté, Roasted Peppers,
Artichoke Hearts, Olives, Salami,
Red Onion Marmalade, Caper Berries, Hummus,
and Cheese. Served with Baked Flatbread.*

Meats & Cheese

Assorted Artisanal Cheeses 14/28

House made Marmalades & French Bread

Charcuterie Platter 15/30

*Assortment of Cured and Smoked Meats,
Paté, French Bread & Accoutrements*

Soups 8

Five Onion

Gruyère Crouton

Minestrone

Ham Hocks, Roasted Garlic Crouton

Chicken Pot Pie 14

Pulled Chicken, Root Vegetables, En Croute

Sandwiches 14

Served with Green Salad

Slow Roasted Beef

Chimay Cheese, Caramelized Onions

Chicken Saltimbocca

Grilled Prosciutto, Parmesan Sage Aioli

Portobello

Sundried Tomato Basil Mayonnaise, Gruyere

Salads 9

Roasted Chicken add 7

Belgian Endive

Maytag Bleu Cheese with Walnut Vinaigrette

Baby Bibb

Roasted Beets with Ghent Mustard Vinaigrette

Baby Spinach

*Balsamic Shallots, Red Onion, Hard Boiled
Egg with Sherry Vinaigrette*

Classic Caesar

*Red Onion, Croutons, Hard Boiled Egg,
Parmesan*

** The consumption of raw or undercooked food may be
hazardous to your health.*

**Reserve your next private dining event at
the Lorien Hotel and Spa. Please contact
(571) 482-3309 for more details.**