



HOTEL CASHIERS BAR & KITCHEN

SMALL PLATES

MARINATED OLIVES	8	BREAD & BUTTER	9
<i>Herbs, Citrus, & Olive Oil</i>		<i>Sourdough & Butter Terrine</i>	
CHARCUTERIE & CHEESE*	32	LITTLE GEM SALAD	14
<i>Selection of meats and cheeses, mustard, jam, candied nuts, pickles, warm bread & lavash</i>		<i>Shaved seasonal vegetables, avocado, sweet and spicy almonds, & Dijon vinaigrette</i>	
LOCAL TOMATO SALAD	13	ROASTED LOCAL MUSHROOMS	14
<i>Local heirloom tomatoes, cucumbers, & parmesan dressing</i>		<i>Goat cheese fondue, pea shoots, & lemon vinaigrette</i>	
ROASTED CAULIFLOWER	16	ROASTED FINGERLING POTATOES	9
<i>Roasted garlic hummus, calabrian chili oil, pickled onion, & lavash</i>		<i>Served with Zhug Aioli</i>	

MAINS

BAKED CRAB CAKE	20	CROQUE MONSIEUR	20
<i>Remoulade, vegetable slaw, & petite herb salad</i>		<i>Opened-faced sourdough bread, smoked ham, Swiss cheese, bechamel, & green salad</i>	
SHORT RIB RAGOUT	26	HERB ROASTED HALF CHICKEN	28
<i>Rigatoni pasta, red wine & tomato short rib ragout, fresh basil, & parmesan</i>		<i>Garlic jus, petite herb salad, & potato gratin Dauphinois</i>	

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