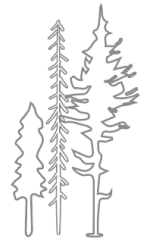




# THE KITCHEN & BAR

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## AT HOTEL CASHIERS



### STARTERS

<b>BREAD &amp; BUTTER</b>	<b>9</b>	<b>SIMPLE SALAD</b>	<b>13</b>
Little Cove Baguette, House made butter terrine		Gem lettuce, shaved seasonal vegetables, herbs, lemon vinaigrette	
<b>BEET &amp; CARROT SALAD</b>	<b>15</b>	<b>DBF MUSHROOM TOAST</b>	<b>15</b>
Sumac roasted beets and carrots, whipped feta		Toasted rye bread, walnut cream, roasted mushrooms	
<b>BAKED CRAB CAKE</b>	<b>20</b>	<b>CHARCUTERIE &amp; CHEESE*</b>	<b>32</b>
Remoulade, vegetable slaw, petite herb salad		Selection of meats and cheeses, mustard, jam, candied nuts, pickles, bread, lavash	

### MAINS

<b>SPRING VEGETABLE PASTA</b>	<b>25</b>	<b>HDP ROASTED HALF CHICKEN</b>	<b>26</b>
Bucatini pasta, leeks, spring peas, orange, mint walnut gremolata		Cauliflower and feta purée roasted cauliflower	
<b>PORCHETTA</b>	<b>28</b>	<b>POT-AU-FEU</b>	<b>30</b>
Pork belly stuffed with preserved lemon, artichoke hearts, dried fruit, caramelized fennel soubise		Red wine-braised beef, orange glacé fingerlings, pickled shallots, carrot and sumac puree	
<b>PAN-SEARED SWORD FISH</b>	<b>34</b>		
Trinity stewed black-eyed peas, citrus			

### SIDES 11

**ZHUG CAULIFLOWER**

**ROASTED DBF MUSHROOMS**

**FINGLERING POTATOES**

**BAKED 'CACIO E PEPE'**

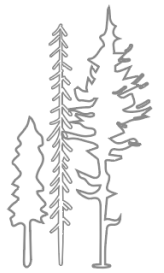




# THE KITCHEN & BAR

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## AT HOTEL CASHIERS



### COCKTAILS

**FLORA OVER FAUNA 15**

Beefeater Gin, St-Germain, Lemon Juice, Rose Syrup, Club Soda

**DOWN THE TUCK\* 15**

Maker's Mark Bourbon, Orange-Vanilla Juice, Tawny Port, Egg White

**HONEYED WORDS 16**

Beefeater Gin, Genepy, Drambuie, Lime Juice, Angostura Bitters

**FLEUR DE PROVENCE 15**

Lavender-infused Vodka, HDP Syrup, Cointreau, Lemon Juice

**SMØRREBRØD 15**

Rittenhouse Rye, Carpano Dry, Za'atar Syrup, Cynar, "Rye Bite"

**WILDWOOD BILLIONAIRE 16**

Four Roses Bourbon, Lemon Oleo-Saccharum, House-made Grenadine, & Cardamom Essence

### WINE

**CRÉMANT DE BOURGOGNE 13 | 42**

Bailly Lapierre, Bourgogne, France

**CORTESE 13 | 42**

Terzetto, Gavi, Italy

**SAUVIGNON BLANC 13 | 41**

OCD, Marlborough, New Zealand

**MÂCON CHARDONNAY 14 | 43**

Gérald Talmard, Mâcon, France

**PINOT NOIR 15 | 46**

Timbre Winery, Monterey, California

**CHIANTI CLASSICO 13 | 42**

Collazi, Toscana, Italy

**CABERNET SAUVIGNON 14 | 46**

Double Canyon, Col. Valley, Washington

### BEER & SPRITZ

**MICHELOB ULTRA 5**

**SIERRA NEVADA PALE ALE 6**

**7 CLANS HOP-ROOTED IPA 6**

**LAZY HIKER GOLDEN ALE 6**

### NON-ALCOHOLIC

**SODA 2**

**SWEET TEA 3**

**TRAIL PASS HAZY IPA 5**

**ATHLETIC BREW. UPSIDE DAWN 5**

**SURELY SPARKLING BRUT 8**

**ST. AGRESTIS PHONY NEGRONI 8**



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness