



LOUNGE FOOD MENU

HANDHELDs

Double Smash Burger	\$24
<i>Smashed beef chuck and fried onion patties, topped with cheddar cheese pickles, burger sauce, brioche bun</i>	
<i>Add patty \$6</i>	

The George Hot Chicken	\$26
<i>Fried chicken, buffalo sauce, pickles, coleslaw, cheddar, brioche bun</i>	
Turkey Breast Club	\$26
<i>House smoked turkey breast, cheddar, bacon, avocado aioli, tomato, lettuce, house sauce, 12 grain bread</i>	

SHAREABLES

Fritters	\$12
<i>Beer battered cheese and leek fritters, served with rosemary roasted garlic aioli</i>	
Baked Brie	\$19
<i>Wrapped and baked in pastry, berry compôte, warmed naan</i>	
Buttermilk Chicken Wings	\$18
<i>One pound, with your choice of: buffalo, red ale bbq, sweet & spicy soy, dry lemon pepper or dry cajun served with crudité and dip</i>	
Nachos	\$20
<i>Pico de gallo, jalapeños, avocado aioli, shredded cheese, sour cream</i>	
<i>Add Chicken \$7 Add Ground Beef \$5</i>	
Tuscan Bruschetta	\$18
<i>tomatoes, fresh basil, roasted garlic, drizzle of olive oil, grilled bread.</i>	
Charcuterie Board	\$30
<i>Artisan cheeses, fine meats, house preserves, pickled vegetables, toasted bread</i>	
Jalapeño Popper Dip	\$18
<i>Cream cheese, jalapeño, nacho chips</i>	

SOUP & SALAD

Daily Soup	\$9
<i>Ask your server for details</i>	
Signature Caesar	\$15
<i>House made dressing, croutons, bacon, parmesan, lemon</i>	
Garden Salad	\$14
<i>Mixed leafy greens, tomatoes, red onions, cucumbers with balsamic vinaigrette</i>	
Beet and Kale Salad	\$16
<i>Beets, kale, red onion, pumpkin seeds, goat cheese dressing</i>	
<i>Add Ons - Grilled Chicken \$7 Fried Chicken \$7, Shrimp \$10, 6 oz steak \$14</i>	

MAINS

Fish & Chips	\$24
<i>Amber ale battered cod, fresh cut fries, coleslaw, tartar sauce, lemon</i>	
Mac & Beer Cheese	\$23
<i>Caramelized onion, crumbled bacon, house made beer cheese cream sauce, toasted panko breadcrumb</i>	
Lobster Ravioli	\$29
<i>saffron tomato cream sauce, parmesan, toasted panko breadcrumb</i>	
New York Steak	\$40
<i>10oz New York striploin, compound butter, served with roasted garlic parmesan fries and seasonal vegetables</i>	
Pan Seared Chicken	\$27
<i>Pan seared chicken roasted fingerling potatoes, seasonal vegetables, stout cream sauce</i>	
Yorkies & Beef	\$25
<i>yorkshire pudding, shaved beef, mashed potatoes, mixed vegetables, gravy horseradish aioli, crispy onions</i>	