



# CENTRESTAGE

— *lounge* —

## SMALL PLATES

**Heirloom Tomato Toast** **\$13**

2 pieces | V

goat cheese, manchego, micro sprouts, muffalata, sea salt, sourdough

**Braised Short Rib Tacos** **\$15**

2 tacos | DF by request

root slaw, chipotle aioli, parmesan

**Spicy Falafel Spoon** **\$15**

4 spoons | VG, GF, DF

green schug, beet hummus, garlic tahini sauce, pickled shallots

**Papaya Fresh Rolls** **\$16**

6 pieces | VG, GF, DF, N

cucumber, carrots, pepper, peanut sauce

**Crispy Pickerel Minis** **\$17**

2 mini sandwiches

tobiko tartar, cheddar, pickles

**Buttermilk Fried Chicken Sliders** **\$17**

2 sliders | Halal

cheddar, onion, tomato, lettuce, pickle, remoulade

GF - Gluten Free  
DF - Dairy Free  
V - Vegetarian  
VG - Vegan  
N - Contains Nuts

## BOARDS & SHAREABLES

**Bang Bang Shrimp** **\$14**

serves 2 | DF | GF by request

crispy wontons, sesame seeds, mango salsa, garlic aioli

**Whipped Goats Cheese** **\$15**

serves 2 | V | GF by request

caramelized shallots, dates, pistachio, hot honey, fried rosemary, crostini

**Cheese Board** **\$28**

serves 2 | V | GF by request

local cheeses, house-made dip, grainy mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostini

**Charcuterie Board** **\$28**

serves 2 | GF by request

artisanal cured meats, house-made dip, grainy mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostini

**Cheese & Charcuterie Board** **\$38**

serves 2 | GF by request

artisanal cured meats, local cheeses, house-made dip, grainy mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, crackers, crostini

## SWEET ENDINGS

**Popcorn Crème Brûlée** **\$12**

serves 1 | V | GF by request

shortbread crumb, fresh berries, candied popcorn

**Carrot Cake** **\$13**

serves 1 | VG, GF, DF

warm spices, apple chutney

**Chef's Selection of Petite Desserts** **\$13**

5 pieces | V

summer berries