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, 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

MONTHLY FEATURE

Root Vegetable Tostada **$18**
2 tostadas | V
roasted heirloom beets, goat cheese, orange segments, dark chocolate, crispy parsnips

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

BOARDS & SHAREABLES

Spanish Garlic Shrimp **$18**
serves 2 | DF | GF by request
tomato braise, lemon aioli, chili oil, crispy wontons

Whipped Goats Cheese **$20**
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, N
warm spices, apple chutney

Chef's Selection of Petite Desserts **$13**
5 pieces | V, N
summer berries

Nov 2026