

SOLUTIONS LOUNGE

"Hunger, prolonged, is temporary madness!"

~ Jules Verne

Chef's Soup Feature



SMALL PLATES

Cheese Curds 🍴 \$10
Fried cheese curds and shishitos with raspberry jalapeno marmalade

Brussels Sprouts 🍴 \$8
Roasted Brussels sprouts with spiced nuts, cranberries and honey

Charcuterie Board \$32
Combination of cured meats, selected cheeses, assorted nuts, fruit preserve, mustard and gherkin pickles

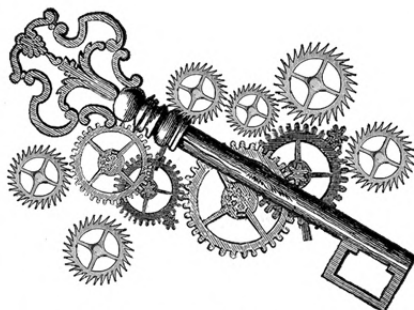
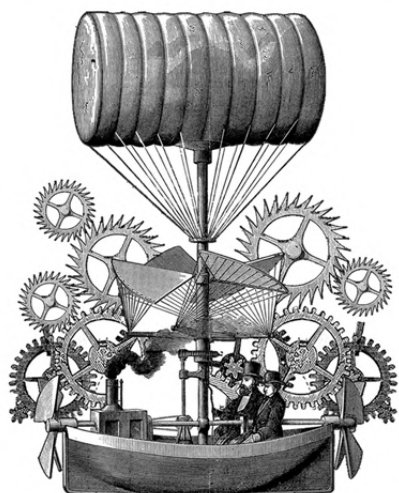
Bavarian Pretzels 🍴 \$7
Two warm pretzels with olive oil and housemade mustard

Szechuan Chicken Lollipops \$9
Szechuan chicken with pickled watermelon radish, carrots and shaved zucchini

Steak Frites* 🍴 \$8
Hand-cut potatoes, house seasoning and garlic aioli

Duck Fat Fries \$12
Hand-cut potatoes, Bordeaux cherry aioli, rosemary and Parmesan cheese

Duck Tacos \$14
Duck tacos with apple carrot slaw, cotija and blackberry Pinot Noir sauce



CAULIFLOWER CRUST PIZZA

Margherita 🍴 \$13
Pesto, heirloom tomatoes, burrata and chiffonade basil

Carnivore \$14
Arrabiata, Parmesan cheese and salumi

Mushroom & Onion 🍴 \$12
Parmesan cheese, goat cheese and balsamic glaze



SALADS

Cobb* \$14
Mixed greens, grilled chicken breast, bacon, hard-boiled egg, heirloom tomatoes, avocado, blue cheese crumbles and ranch dressing

House 🍴 \$7
Mixed greens, heirloom tomatoes, shaved carrots, cucumbers, croutons

Soup and Salad \$7
Small house salad and a cup of the soup of the day

Kale Salad 🍴 \$12
Kale, chickpeas, roasted sweet potato, seasonal berries, pepitas and tahini goddess dressing

DRESSING OPTIONS: Citrus vinaigrette, poppy seed vinaigrette, ranch, blue cheese or Caesar

PROTEIN OPTIONS: \$5
Salmon, chicken or veggie patty

SANDWICHES

All sandwiches include fries

Solutions Burger* \$13
Hand-pattied Angus & prime burger, lettuce, tomato and bacon-onion jam

CHEESE OPTIONS:
White cheddar, blue cheese or Gruyère

French Dip \$16
Shaved prime rib-eye served on a Dutch Crunch hoagie roll with caramelized onions and white cheddar served with au jus and horseradish cream sauce

Ultimate Grilled Cheese \$13
Gruyère cheese, heirloom tomatoes, bacon-onion jam and garlic butter

Black Bean & Sweet Potato Burger \$13
Topped with mixed greens, tomato, avocado and pesto

ENTREES

Steak Frites* \$22
Comes with green peppercorn sauce and steak fries

Southern Honey Fried Chicken \$15
With peach honey butter, kale greens and Parmesan duchess potatoes

Ratatouille 🍴 \$14
Italian vegetables with polenta cakes, arabiatta and fresh herbs

Honey-Glazed Salmon* \$18
Served with quinoa and chef's choice vegetables

Seasonal Pasta \$14
Ask your server for our current chef's choice offering



DESSERTS

All housemade

Cheesecake \$8
Choice of chocolate or caramel sauce

Turtle Chocolate Cake \$10
Caramel butter cream and chocolate turtles

Pavlova \$10
Baked meringue, macerated berries and whipped cream

🍴 = meat-free | * = These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or uncooked meat, seafood, shellfish or eggs can increase your risk for foodborne illness. Parties of eight or more will have a 20% gratuity added to their final bills.