

SMALL PLATES WEEKLY EVENTS THE COTTONWOOD HOTEL LUNCH **ENTRÉES SOUP & SALADS** CHARCUTERIE HAPPY HOUR & CHEESE OFFERED DAILY artisan meats & cheeses. 4рм - 6рм house mustard, preserves, WINE & VINYL accoutrement **BIRTHPLACE OF** SALMON* SWEET CORN SOUP 24 / 42 FIRST THURSDAY calabrian chili, lump crab, artichoke, heirloom tomato, goat cheese, radish spinach, gigante beans, THE REUBEN LOBSTER FRIDAY MUSIC SERIES 12 parmesan broth, lemon 8PM - IIPM DEVILED EGGS 30 claw & knuckle, green CAESAR goddess, tobiko BRUNCH romaine, crouton, grana padano, STEAK FRITES* SATURDAY & SUNDAY chef's select cut, truffle frites, creamy parmesan dressing 7ам - 2рм compound butter, beef jus 14 ORIGINAL TRUFFLE FRITES 35 **BLACKSTONE REUBEN** lemon aioli, truffle PLUSH HORSE corned beef, sauerkraut, parmesan, sea salt fennel, cucumber, mixed greens, gruyère, thousand island, tomato, radish, green onion, rye bread, frites **SANDWICHES ENHANCEMENTS** shallots, caper vinaigrette 16 COLD-SMOKED 14 SALMON DIP everything seasoning COTTONWOOD COBB THE RACHAEL crackers chicken, egg, avocado, bacon, bleu turkey breast, red all sandwiches include THE ORACLE OF OMAHA cheese, tomato, buttermilk dressing kraut, thousand island, bacon, lettuce, tomato, a side of frites 16 gruyère, house mustard, **BLISTERED SHISHITOS** frites, cherry coke sourdough, frites boursin, dill, togarashi TRUFFLE FRITES 14 ADDITIONS* 14 +3arilled chicken breast TURKEY AVO CLUB + 11 turkey, avocado, bacon, PETITE SALAD arilled salmon + 3 + 12

> PETITE CAESAR + 4

13

14

13

12

GROUPS OF 6 OR MORE WILL INCLUDE A 20% gratuity. WE CAN ACCEPT UP TO 5 PAYMENT METHODS PER GROUP.

chef's cut steak

+ 21

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS tomato, garlic aioli 14

shallot jam, tomato, lettuce, garlic aioli, cheddar, brioche, frites 18

THE BURGER^{*}