

# ÉLEVAGE

## LOUNGE MENU

- Raw Oysters – bread & butter mignonette – 8
- Deviled Eggs – blackened blue crab – 7
- Peel & Eat Scampi – garlic, sorrel, vinho verde - 12
- Reuben Beef Tartare – comte, 1000 island, brussels kraut, rye toast - 10
- Country Ham – pear butter, biscuits – 5
- Cheese Plate – selection of 3 with salty & savory garnishes - 13
- Tea Sandwiches – cucumber, caviar, salmon – 5
- Bikini Sandwich – jamon, manchego, truffle – 8
- Lahmajun – spiced lamb flatbread, feta, arugula, smoked yogurt – 10
- Dry Aged Hamburger – heat cheese, tomato confit, arugula - 15