



A.C. Little's Drinkery

SOUP & SALADS

May add : Chicken 8, Shrimp 10, Salmon 10, Crab Cakes 12

*Eagles Mere Salad	\$13
<i>Dried cranberries and cherries, crumbled gorgonzola, and candied pecans over mixed greens served with raspberry vinaigrette.</i>	
Fried Avocado Salad	\$15
<i>Fresh mixed greens with tomatoes, cucumber, red onion, kalamata olive, julienne carrots, parmesan cheese and fried avacadoes finished with a Cusabi dressing.</i>	
*Watermelon and Feta Salad	\$16
<i>Peppery Arugula tossed with balsamic vinaigrette, topped with fresh watermelon, cucumber, radishes, candied pecans and creamy goat cheese crumbles.</i>	
*Romaine Hearts	\$13
<i>Fresh grilled romaine lettuce, tossed with house-made Caesar dressing, parmesan cheese and croutons.</i>	
Soup du jour	\$6 Cup / \$9 Bowl

SANDWICHES

Not Your Kid's Grilled Cheese	\$16
<i>An A.C. Little's Favorite! Lump crab cake, pepper crusted bacon, gruyere and cheddar cheese, with tomato on grilled sourdough bread.</i>	
Crab Cake Sliders	\$18
<i>Jumbo lump crab cakes, pan seared served on a toasted brioche bun with fresh greens and remoulade sauce on the side.</i>	
*Caprese Chicken	\$16
<i>Grilled breast of chicken served on a toasted tellera roll, topped with fresh pesto, heirloom tomato, bacon, spinach and creamy burrata. Finished with a a balsamic reduction.</i>	
Boursin Shrimp Croustades	\$18
<i>Three grilled baguettes layered with boursin cheese, arugula, and grilled shrimp. Topped with feta cheese crumbles and paprika oil.</i>	

FLATBREADS & LAVASH

*Margherita Pizza	\$13
<i>Zesty tomato chutney, marinated sun-dried tomatoes, mozzarella cheese, basil, and balsamic drizzle on grilled flatbread or lavash.</i>	
*Smoked Salmon Pizza	\$17
<i>Pecan smoked salmon, fresh spinach, red onion and roasted red peppers, topped with feta cheese and a blood orange olive oil drizzle.</i>	
*Pulled Pork Pizza	\$16
<i>Spice rubbed, slow cooked pork shoulder, mozzarella cheese, pickled red onion, pineapple and jalapanos. Finished with a sweet bourbon bbq sauce.</i>	

SIDES

Fries	\$3.50
Homemade Chips	\$2.50
Seasonal Side	\$2.00

**Can be gluten free items (we now have gluten-free buns. Ask your server) **Consuming raw or undercooked foods may increase your risk of food-borne illness~A bed of salad greens may be substituted for rolls on all sliders, burgers and sandwiches.~*

**BURGERS

*Speakeasy Burger	\$16
<i>8 oz. Burger char-grilled to order, topped with American cheese, pepper crusted bacon, a fried egg served on a grilled brioche bun with a side of chili ketchup.</i>	
*Build a Burger	\$15
<i>Burger with cheese, served on a brioche bun.</i>	
— Cheese: American, Gruyere, cheddar, feta, bleu cheese crumble toppings: lettuce, tomato, onion: .50 each. Pickled onions, pepper-crusted bacon, portobello mushrooms, spinach, egg \$1.00 each.	
*Turkey Burger	\$18
<i>6 oz. fresh ground turkey burger, pan seared and topped with melted gruyere, lettuce, tomatoe, and a honey dijon sauce.</i>	

MORE

Mac-n-Cheese	\$11
<i>Creamy sauce of four cheeses topped with grilled tomatoes and baked golden brown.</i>	
Buffalo Chicken Mac-n-Cheese	\$14
<i>Our signature Mac-n-cheese kicked up with grilled chicken and blue cheese crumbles.</i>	
Pub Wings	\$15
<i>Jumbo wings slow baked and flash fried. Served with celery, carrots, & housemade blue cheese dressing. Choice of sriracha agave, dry rub, or mango habanero sauce.</i>	
*Shrimp & Grits	\$18
<i>Creamy cheddar grits served with grilled jumbo shrimp, topped with jalapeno, pepper bacon, and scallions, drizzled with paprika oil.</i>	
Pretzel Sticks	\$11
<i>Three Bavarian pretzel sticks, served with a homemade creamy beer cheese sauce.</i>	
Coconut Shrimp	\$15
<i>Butterflied coconut shrimp deep fried golden brown, and served with a tangy coconut lime and pepper dipping sauce.</i>	
*Lobster Baltimore	\$23
<i>Lobster tail & claw meat poached in butter, seasoned with Old Bay, parsley and lemon.</i>	

LARGE PLATES

All large plates come with a side salad & vegetable

**Ostrich Chimmichurri	\$45
<i>Australian Ostrich filet, pan seared to order, served over multi-grain medley finished with fresh chimichurri sauce.</i>	
Chicken & Shitake Primevera	\$33
<i>Breast of chicken, pan seared in olive oil with garlic, zucchini, squash, tomatoes, shiitake mushrooms and carrots tossed with papperdelle pasta and parmesan cheese.</i>	
*Berkshire Pork Chop	\$42
<i>Iowa-raised Berkshire bone in pork chop, char-grilled, served over creamy jalapano polenta finished with a sweet pea puree.</i>	
* **Romesco Bison	\$45
<i>Colorado Bison flank steak pan seared to order, served with sautéed fingerling potatoes, finished with sauce Romesco.</i>	
Salmon & Shrimp Succotash	\$38
<i>Faroe Island Salmon filet and grilled jumbo shrimp, served over classic succotash. Finished with a smoked tomato butter sauce.</i>	

Parties of 6 or More: Plan to pay on one check please - Thank you!

HISTORIC HOTELS
of AMERICA
National Trust *for* Historic Preservation®

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