
SNACKS

WEST COAST OYSTERS WITH CUCUMBER MIGNONETTE.....	3
EDAMAME WITH MISO.....	4
HOME MADE SPICY PICKLES.....	5
DEVILED EGGS WITH GULF BLUE CRAB*.....	6
ROASTED RADISH TOAST.....	6
POPCORN SHRIMP WITH RANCH DRESSING.....	10

CHEESE & CHARCUTERIE

CHICKEN LIVER MOUSSE WITH GRILLED BREAD.....	8
BURRATA WITH ARUGULA PESTO & PANCETTA.....	10
ASSORTED CHEESE WITH FRUIT & ROASTED NUTS.....	11
CHARCUTERIE PLATE WITH HOME MADE MOSTARDA.....	12

SOUPS/SALADS

CHICKEN SOUP.....	6
CHOPPED SALAD.....	8
ADD GRILLED CHICKEN/SHRIMP	4/6
ROASTED VEGETABLE PANZANELLA SALAD WITH GOAT CHEESE.....	9
KALE CAESAR SALAD WITH EGG & PARMESAN*.....	10

SANDWICHES / TACOS

WELSH RAREBIT WITH FRIED QUAIL EGG*.....	9
CRISPY FISH SANDWICH WITH SPICY MAYONNAISE.....	12
PORK BELLY SLIDER WITH CHILI MAYONNAISE*.....	10
CRISPY DUCK TACO, CHIPOTLE COLESLAW.....	9
COOK HALL BURGER, SWEET & SPICY SAUCE*.....	12

PLATES

SPICY PAPRIKA SHRIMP WITH LEMON.....	10
GRILLED RED SNAPPER WITH BEET MARMALADE.....	14
SEAFOOD LINGUINE.....	14
RICCO'S MEATBALLS.....	10
SPICY PORK SAUSAGE WITH LENTILS.....	12
CRISPY CHICKEN WITH LEMON & PEPPER.....	14
GLAZED BABY-BACK RIBS.....	12
GRILLED HANGER STEAK WITH CHIMICHURRI SAUCE*.....	15

SIDES

MIXED GREENS, LEMON VINAIGRETTE.....	5
CARAMELIZED CAULIFLOWER.....	5
ROASTED MUSHROOMS & FINGERLING POTATOES.....	6
CREAMY PARMESAN GRITS.....	4
PIMENTO MAC & CHEESE.....	7
COOK HALL CHIPS.....	5
FRENCH FRIES.....	5

SWEETS

NUTELLA TORTE.....	7
BUTTERSCOTCH PUDDING.....	5
STRAWBERRY CREAM CHEESE LAYER CAKE.....	6
STOUT BEER ICE CREAM SUNDAE.....	7
SEASONAL SORBET WITH A SHOT.....	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions

COFFEE

COFFEE.....	3
ESPRESSO – SINGLE / DOUBLE.....	4/5
CAPPUCCINO / LATTE / MACCHIATO.....	5
CAFÉ MOCHA.....	6
HOT CHOCOLATE.....	5

TEA

ORGANIC BREAKFAST / LAVENDER EARL GREY	
LONG LIFE GREEN / ORGANIC PEPPERMINT.....	4

JUICE

ORANGE / GRAPEFRUIT / CARROT / TOMATO / PINEAPPLE.....	5
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BAKED GOODS

PASTRY BOARD.....	7
ENGLISH MUFFIN / BAGEL.....	4
TOAST – WHEAT / WHITE / SOURDOUGH / RYE.....	4
CROISSANT / PAIN AU CHOCOLAT.....	4
PECAN STICKY BUN.....	4

CEREAL / YOGURT / FRUIT

IRISH OATMEAL WITH CINNAMON AND BROWN SUGAR.....	6
CORN FLAKES / MINI WHEATS / RAISIN BRAN / FROSTED FLAKES	
RICE CRISPIES / FRUIT LOOPS / CHEERIOS / SPECIAL K.....	5
SEASONAL FRUIT PLATE WITH HONEYCOMB.....	9
HOME MADE GRANOLA.....	6
PLAIN YOGURT WITH GRANOLA, BANANA & BERRIES.....	11

COOK HALL BREAKFAST

HOME MADE GRANOLA WITH GREEK YOGURT, SEASONAL FRUIT WITH HONEYCOMB	
CHOICE OF JUICE & COFFEE OR TEA.....	14

AMERICAN BREAKFAST

TWO EGGS ANY STYLE, ROASTED FINGERLING POTATOES*	
CHOICE OF BACON, HAM OR SAUSAGE	
CHOICE OF TOAST	
CHOICE OF JUICE & COFFEE OR TEA.....	18

BREAKFAST

EGG SANDWICH WITH TOMATO, BACON & AMERICAN CHEESE ON A SOFT ROLL*.....	9
TWO EGGS ANY STYLE & CHOICE OF TOAST*.....	10
OMELETTE WITH TWO FILLINGS & CHOICE OF TOAST*	
BACON, HAM, SMOKED SALMON, CHEDDAR CHEESE, AMERICAN CHEESE, GOAT CHEESE	
SPINACH, ASPARAGUS, MUSHROOMS, TOMATO, ONION.....	13
EGGS BENEDICT WITH HAM, SPINACH OR SMOKED SALMON*.....	14
PETIT FILET WITH TWO EGGS, CHOICE OF TOAST*.....	14
BUTTERMILK PANCAKES WITH BANANAS & MIXED BERRIES.....	12
FRENCH TOAST WITH SAUTÉED APPLES*.....	11
BAGEL WITH SMOKED SALMON & CREAM CHEESE*.....	12

SIDES

MIXED GREENS, LEMON VINAIGRETTE.....	5
SEASONAL FRUIT.....	6
MIXED BERRIES.....	7
APPLEWOOD SMOKED BACON.....	5
CHICKEN OR PORK SAUSAGE.....	5
SMOKED HAM.....	5
ROASTED FINGERLING POTATOES.....	4
CREAMY PARMESAN GRITS.....	4

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COFFEE

COFFEE.....	3
ESPRESSO – SINGLE / DOUBLE.....	4/5
CAPPUCCINO / LATTE / MACCHIATO.....	5
CAFÉ MOCHA.....	6
HOT CHOCOLATE.....	5

TEA

ORGANIC BREAKFAST / LAVENDER EARL GREY	
LONG LIFE GREEN / ORGANIC PEPPERMINT.....	4

JUICE

ORANGE / GRAPEFRUIT / CARROT / TOMATO / PINEAPPLE.....	5
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COCKTAILS

A FRENCH PAIR	
RUINART BLANC DE BLANCS, ST GERMAIN ELDERFLOWER PEAR BITTERS	
CLEAR CREEK POIRE WILLIAMS.....	14
GRAPEFRUIT COOLER	
CELIS WHITE, EL JIMADOR REPOSADO, GRAPEFRUIT, SEA SALT RIM.....	9
GINGER SHANDY	
VICTORY PRIMA PILS PILSNER, HAYMAN’S OLD TOM GIN, LIME.....	9

BREAKFAST

PASTRY BOARD.....	7
BAGEL WITH SMOKED SALMON & CREAM CHEESE*.....	12
IRISH OATMEAL WITH CINNAMON AND BROWN SUGAR.....	6
SEASONAL FRUIT PLATE WITH HONEYCOMB.....	9
PLAIN YOGURT WITH GRANOLA, BANANA & BERRIES.....	11
EGG SANDWICH WITH TOMATO, BACON & AMERICAN CHEESE ON A SOFT ROLL*.....	9
TWO EGGS ANY STYLE & CHOICE OF TOAST*.....	10
OMELETTE WITH TWO FILLINGS & CHOICE OF TOAST*	
BACON, HAM, SMOKED SALMON, CHEDDAR CHEESE, AMERICAN CHEESE	
GOAT CHEESE, SPINACH, ASPARAGUS, MUSHROOMS, TOMATO, ONION.....	13
EGGS BENEDICT WITH HAM, SPINACH OR SMOKED SALMON*.....	14
BUTTERMILK PANCAKES WITH BANANAS & MIXED BERRIES.....	12
FRENCH TOAST WITH SAUTÉED APPLES*.....	11

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CHICKEN SOUP.....	6
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ADD GRILLED CHICKEN / SHRIMP	4/6
KALE CAESAR SALAD WITH EGG & PARMESAN*.....	10

PLATES

DEVILED EGGS WITH GULF BLUE CRAB*.....	6
WELSH RAREBIT WITH FRIED QUAIL EGG*.....	9
CRISPY FISH SANDWICH, SPICY MAYONNAISE.....	12
GRILLED RED SNAPPER WITH BEET MARMALADE.....	14
COOK HALL BURGER, SWEET & SPICY SAUCE*.....	12
GRILLED HANGER STEAK WITH CHIMICHURRI SAUCE*.....	15
WITH FRIED EGG*.....	18
ADD COOK HALL CHIPS TO ANY PLATE.....	4

SIDES

MIXED GREENS, LEMON VINAIGRETTE.....	7
SEASONAL FRUIT.....	6
MIXED BERRIES.....	7
APPLEWOOD SMOKED BACON.....	5
CHICKEN OR PORK SAUSAGE.....	5
SMOKED HAM.....	5
ROASTED FINGERLING POTATOES.....	4
PIMENTO MAC & CHEESE.....	7
CREAMY PARMESAN GRITS.....	4
COOK HALL CHIPS.....	5
FRENCH FRIES.....	5

SWEETS

NUTELLA TORTE.....	7
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SPECIALTY COCKTAILS

A FRENCH PAIR • APERITIF

Ruinart Blanc de Blancs
St Germain Elderflower, Pear Bitters
Clear Creek Poire Williams.....14

GRAPEFRUIT COOLER • REFRESHERS

Clase Azul Tequila Reposado Grapefruit
Celis White, Sea Salt Rim.....9

GINGER SHANDY • REFRESHERS

Victory Prima Pils Pilsner
Hayman's Old Tom Gin, Lime.....9

HOWITZER GUN PUNCH • FROM THE PUNCH BOWL

Redemption Rye, Pinot Noir, Black Tea
Benedictine, Orange.....8

WEST SIDE • HARD SHAKEN

Hangar One Buddha's Hand Vodka
Lemon, Soda, Mint.....12

GREEN HARVEST • SWIZZLED

Gosling's Black Seal Rum, Green Chartreuse Granny
Smith, Pink Apple Bitters.....10

HIBISCUS FLIP • DRY SHAKEN

Ford's Gin, Hibiscus,
Luxardo Maraschino, Egg White.....9

SPECIALTY COCKTAILS

THE BENTLEY • STIRRED

Laird's Applejack, Dubonnet Rouge
Regan's Orange Bitters.....10

PORT MANHATTAN • STIRRED

Buffalo Trace Bourbon
Warre's Tawny Port Walnut Bitters.....11

LIQUID BREAKFAST • ON THE SWEETER SIDE

Samuel Smith Oatmeal Stout, Averna Amaro
Beer Syrup, Egg.....12

TOM and JERRY 2.0 • ON THE SWEETER SIDE

Cana Brava Rum, Courvoisier Napoleon Brandy
Warm Milk, Cardamon.....8

SODAS, SHRUBS & BITTERS

SODAS

Fresh Ginger Ale / Hibiscus.....4

SHRUBS

Fall Fig / Spiced Apple / Celery.....4

BITTERS

Pink Cripps Apple / Bartlett Pear / Spiced Red Pear