

LAMBETH

LOUNGE

SHARING

Roasted Corn Hushpuppies – 6

Pimento Cheese, Pablano Pepper, Comeback Sauce

Warmed Burrata – 10

Creole Tomato Sauce, Parmesan Cream, Grilled Focaccia

Ella's Pimento Cheeseburger – 14

Traditional accompaniments, French Fries, Brioche Bun

Fried Green Tomatoes – 12

Poached Gulf Shrimp, Pickled Watermelon Rind, Remoulade Sauce

Pate of the Day – 11

Seasonal Fruit Jam, Creole Mustard

Duck Confit Meat Pies – 8

Smoked Gouda, Chive Crème Fraiche

Caramelized Brussels Sprouts – 9

Candied Pecans, Lardon Bacon, Apple, Local Honey

Charcuterie Plate – 14

Artisanal Cheese, Cured Meats, Accompaniments

Bavarian Soft Pretzel Sticks – 10

Pimento Cheese, Creole Mustard

Spiced Mixed Nuts – 6

Japanese Pepper Spiced

COCKTAILS

Carnall Hall Mule – 8

Soju, lime, ginger Beer

Old Main – 11

Rye Whiskey, Campari, simple syrup

A.G.G – 9

Brandy, grapefruit juice, grenadine, soda

First & Foremost – 8

Sparkling wine, Campari

Groni-fied – 12

Barrel aged gin, Campari, Cocchi Rosa

Tusk – 9

Bourbon, cognac, brandy, maple, and bitter

Martini – 9

Vodka/Gin/Soju, dry vermouth, bitters, dirty upon request

Manhattan – 9

Bourbon/Rye, sweet vermouth, bitters
