APPETIZERS

CHQ Cheese and Charcuterie Plate 19
Accompanied with jams, mustard, crackers and pickles.

Shishito Peppers 13
Grilled roasted peppers tossed in maldon salt.

Crispy Artichoke Hearts 14
Crispy quartered artichoke heart served with lemon garlic aioli.

Crispy Calamari 16
Lightly breaded calamari deep fried served with scallions and sweet chili sauce.

SALADS & SOUPS

Grilled Chicken Cobb Salad 19
Herb-marinated chicken, blue cheese, avocado, bacon, cucumber, tomato, red onion, radish, croutons, choice of dressing (ranch, Italian, blue cheese or balsamic)

À La Carte Sides 7
Side Salad
(ranch, Italian, blue cheese or balsamic)
Battered French Fries

ENTRÉES

Breaded Chicken Tender Basket 15
Crispy breaded chicken tenders, served with battered french fries and choice of sauce.

Bacon Cheddar Burger 18
Premium ground steak burger topped with applewood smoked bacon and sharp cheddar cheese on a brioche bun, served with battered french fries.

Bullseye Burger 20
Premium ground steak burger topped with applewood smoked bacon, sharp cheddar cheese, onion rings and barbecue sauce on a brioche bun, served with battered french fries.

Crispy Pickle-Brined Chicken Sandwich 16
Our original pickle-brined chicken sandwich with pickles, cheddar cheese, lettuce and house sauce on a brioche bun, served with battered french fries.

Tuna Melt 17
Tuna salad on toasted wheatberry bread, served with lettuce, tomato and side of battered french fries.

Please place your order at the Lobby Lounge bar. Due to staffing challenges, all orders are served “to go.” Patrons are welcome to make use of the Lobby Lounge bar or Athenaeum Hotel front porch for dining. Please dispose of any waste upon your departure.

Executive Chef Edward Work 716.357.5005 • heirloom.chq.org