



# CARRIAGE LOUNGE

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*Served from 12 p.m until 5 p.m.*

## STARTERS

**CHEF'S SOUP OF THE DAY \$12**

**SPINACH & ARTICHOKE DIP (V, GF) \$15**

Tortilla Chips | Salsa | Sour Cream



**STRACCIATELLA BREAD (V) \$15**

Warm Ricotta Dip | Extra Virgin Olive Oil | Olive Tapenade



**HEARTS OF ROMAINE SALAD (GF) \$16**

Romaine | Caesar Dressing | Shaved Parmesan | Ciabatta Croutons



ADD PROTEIN \$11

Grilled Shrimp  | Grilled Chicken

**MOHONK HOUSE SALAD (GF, V) \$14**

Artisan Lettuce | Tomatoes | Carrots | Cucumbers | Lemon Dijon Dressing

 Dairy    Egg    Shellfish    Fish

 Wheat    Peanuts/Treenuts/Coconut/Sesame    Pork

GF = GLUTEN FREE   |   V = VEGETARIAN   |   V+ = VEGAN



# WOOD FIRED SPECIALTIES

**SALUMERIA BIELLESE PEPPERONI PIZZA** \$25  
Roasted Wild Mushrooms | Caramelized Onions | Mike's Hot Honey



**FRESH MOZZARELLA AND CURED ROMA TOMATOES PIZZA (V)** \$23  
Basil Oil | Pine Nuts



**FIRE ROASTED EGGPLANT AND MUSHROOM FLATBREAD (V)** \$23  
Feta | Hummus



**WOOD FIRED CHICKEN WINGS (GF)** \$25  
Honey Chipolte | Blue Cheese | Celery



## SANDWICHES

*Served with French Fries*

**HOUSE HALF POUND BEEF BURGER** \$32  
Choice of Cheese | House Burger Sauce | Red Onion Jam



**VEGETARIAN BURGER (V)** \$29  
Choice of Cheese | Caramelized Onions | Portobello Mushroom



**CRISPY KOREAN STYLE CHICKEN SANDWICH** \$27  
Kimchee Coleslaw | Bread and Butter Pickles | Gochujang Aioli



**QUESADILLA** \$25  
Crispy Pork Belly | Roasted Chilies | Pepper Jack Cheese



**FRENCH DIP** \$28  
Kobe Skirt Steak | Cippolini Onions | Comté Cheese | Ciabatta Roll | Beef Jus



*No additional gratuities are expected. Menus are subject to change based on seasonality and availability.  
We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.*





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## DESSERTS

### TRIPLE CHOCOLATE CAKE \$15

Crème Anglaise | Candied Cacao Nibs



### BASQUE CHEESECAKE (GF) \$15

Sabayon | Orange Syrup



### TIRAMISU \$15

Espresso Sabayon | Chocolate Covered Espresso Beans



### WARM CITRUS BREAD PUDDING \$15

Orange Syrup | Vanilla Ice Cream



### SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS (GF, V or V+) \$9

*DESSERTS MAY CONTAIN GELATIN*

Dairy   Egg   Shellfish   Fish

Wheat   Peanuts/Treenuts/Coconut/Sesame   Pork

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