

# Orléans Room

THE COTTONWOOD HOTEL

OYSTERS ON THE  
HALF SHELL\*  
*chef's daily preparation*  
6 for 21

CRISPY  
BRUSSELS SPROUTS  
*jus de vie, pickled apple & onion  
celery seed, house mustard*  
14

MEAT &  
CHEESE  
*selection of artisan  
meats & cheeses,  
seasonal accoutrement,  
baguette*  
24 / 40

CHARTREUSE  
SALMON TOAST  
*cold-smoked salmon, dill,  
crème fraîche, cucumber,  
radish, rye*  
14

ORLÉANS  
DESSERT BOARD  
*selection of pastries*  
24

GOLDEN BEET  
HUMMUS  
*chickpea, golden beet condiment,  
pickled & raw vegetables,  
country bread*  
12

RACLETTE  
GRILLED CHEESE  
*pickled mushrooms, fine herbs,  
country bread*  
15

BASQUE  
CHEESECAKE  
*bourbon caramel,  
seasonal berry coulis*  
10

BIBB SALAD  
*radish, shallot, fine herbs vinaigrette*  
9

CHICKEN LOLLIPOPS  
*orléans buffalo sauce,  
chunky bleu cheese,  
carrot, celery*  
11

FRIES  
7  
*Truffle*  
9

BURGER SLIDER\*  
*cottonwood grind, pork belly,  
special sauce, gruyere,  
house mustard, pickle*  
15

CRÈME BRÛLÉE  
*chef's daily preparation*  
9

FRITTO MISTO  
*seasonal mushrooms & vegetables,  
Cottonwood Pilsner beer batter,  
buttermilk dill dressing*  
14

PIGS IN A BLANKET  
*house cranked caraway sausage,  
puff pastry, beer cheese fondue,  
house mustard*  
18

BAR SNACKS  
*spiced nuts, marinated olives,  
truffle popcorn*  
12

BLACKSTONE  
REUBEN SLIDER  
*corned beef, sauerkraut,  
thousand island, gruyère,  
house mustard, rye*  
15

BUTTERBRICKLE  
ICE CREAM  
*Coneflower Creamery*  
8

BEIGNETS  
*yukon gold potato,  
cod, remoulade,  
malt vinegar powder*  
10