

## SALAD & SOUP

### BIBB SALAD

*radish, shallot, fine herbs vinaigrette*

9

### CAESAR SALAD

*parmesan, endive,  
romaine, pink peppercorn,  
balsamic reduction, crouton*

12

### SPRING SALAD

*spring greens, pork belly lardon,  
clementine, white cheddar,  
berry vinaigrette*

10

add chicken 6

add salmon 8

### PEA SOUP

*english pea, potato,  
crème fraîche, chive, lardon*

9

### FRENCH ONION SOUP

*caramelized onion, gruyère,  
baguette, beef jus*

11

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

# Orléans Room

THE COTTONWOOD HOTEL

LUNCH

### MUFFULETTA

*mortadella, salami, coppa, provolone,  
olive tapenade, sesame bun*

17

### SMOKED FRIED CHICKEN

*buttermilk & dill vinaigrette, frisée,  
spinach, pickle, brioche bun*

16

### RACLETTE GRILLED CHEESE

*pickled mushroom, raclette, gruyère,  
parmesan, fines herb, sourdough*

16

### CHARTREUSE SALMON TOAST

*cold smoked salmon, crème fraîche,  
caper berries, dill, radish, cucumber, rye*

17

### BLACKSTONE REUBEN

*corned beef, sauerkraut, thousand island,  
gruyère, pumpernickel rye*

16

### ORLEANS BURGER\*

*1/3 pound prime patty, pork belly,  
gruyère, pickle, special sauce*

16

FROM THE CAFÉ

### COFFEE

4

### CAPPUCCINO

6

### DOUBLE ESPRESSO

5

### CORTADO

5

### ARTEMIS TEAS

6

### LONDON FOG

6

### LATTÉ

6

### ESPRESSO REFRESHER

7

FROM THE BAR

### SCRIPTOWN PILSNER

8

### ORLEANS BLOODY MARY

*wheatley vodka, house mix, fresh garnish*

11

### MIMOSA

*choice of orange, prickly pear,  
or grapefruit*

10

## FOR THE TABLE

### BAR SNACKS

*marinated olives,  
spiced nuts, popcorn*

12

### BEIGNETS

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

10

### CHICKEN LOLLIPOPS

*orleans room buffalo sauce,  
celery, carrot, bleu*

11

### THE LOCAL TEA

*wheatley vodka,  
lady botanist simple,  
lime, watermelon sparkling*

12

### CAFÉ-TINI

*wheatley vodka, espresso,  
somrus liqueur, simple syrup*

15