

Orléans Room

THE COTTONWOOD HOTEL

FOR THE TABLE

CHICKEN WINGS

blast buffalo, celery, scallion, bleu cheese, char buffed

13

CRAB CAKES

lump crab, sourdough, remoulade, spring greens, radish

18

MEZZE BOARD

hummus, artichoke, olive, sun dried tomatoes, boursin, roasted peppers, sourdough

18

CHARCUTERIE BOARD

chef's selection of artisan meats & cheeses, pickled accoutrement, sourdough

24 / 42

LOBSTER

DEVILED EGGS

claw & knuckle, tarragon aioli, tobiko, chive

14

TRUFFLE FRITES

crispy fries, truffle sauce, truffle parmesan, lemon aioli

13

BIRTHPLACE OF THE REUBEN

ORIGINAL COTTONWOOD RECIPE

corned beef, sauerkraut, 1000 island, gruyère, rye bread

16

REUBEN AT SEA

salmon pastrami, boursin cheese, 1000 island, sprouts, red kraut, rye bagel

15

THE RACHAEL

honey-smoked turkey, sauerkraut, 1000 island, gruyère, country sourdough

14

SALAD

CAESAR

romaine, crouton, grana padano, creamy parmesan dressing

14

COTTONWOOD COBB

chicken, egg, avocado, bacon, bleu cheese, tomato, green goddess

14

BURRATA CAPRESE

heirloom tomato, white balsamic, strawberry jam, basil, spanish olive oil, sea salt

18

ADDITIONS

grilled chicken breast

+ 11

grilled salmon

+ 11

chef's cut steak

+ 21

STEAK FRITES

chef's select cut, truffle frites, compound butter, beef jus

35

MUSSELS FRITES

chef's weekly preparation, crispy frites, herbs, lemon, mussels

21

ENTRÉE

SPRING CHICKEN

orecchiette pasta, peas & carrots, spring vegetables, pulled chicken, beurre blanc

25

THE BURGER

white cheddar, shallot jam, tomato, lettuce, garlic aioli, potato bun, frites

18

WEEKLY EVENTS

**HAPPY HOUR
OFFERED DAILY
4PM - 6PM**

**WINE & VINYL
THURSDAY EVENINGS**

**BRUNCH
SERVED EACH
SATURDAY & SUNDAY
7AM - 2PM**

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS