

Orléans Room

THE COTTONWOOD HOTEL

CHARCUTERIE & FROMAGE

country pâté	12
house mustard, cornichon, watercress	
jambon de bayonne	16
French prosciutto, roasted garlic, olive, salted walnut	
charcuterie plate	19
traditional accoutrement	
fromage plate	18
clementine jam, dried fruit, salted walnut, honey	

SMALL PLATES

warm marinated olives	7
lobster devilled eggs	9
thousand island	
bibb salad	12
radish, shallot, fine herbs vinaigrette	
nicoise salad	14
olive oil poached tuna, heirloom tomato, haricots vests, yukon gold potato, soft boiled egg	
shrimp cocktail	21
horseradish, cocktail sauce, lemon	
beef tartare*	12
house mustard, grana padano, capers, cornichon, egg yolk	
flatbread	8
caramelized onion, olive, gruyère, espelette	

LARGE PLATES

Blackstone reuben	16
corned beef, sauerkraut, thousand island, gruyère, house mustard, pumpernickel rye, frites	
roasted half chicken	24
garlic pure, rosemary potatoes, demi-glaze	
Orleans burger*	14
grass-fed beef patty, pork belly, gruyère, b&b pickles, house mustard, special sauce, frites	
steak frites	28
prepared just the way you like it...	

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