

Wines by the Glass

CHAMPAGNE & SPARKLING

- Steorra Brut, Russian River Valley NV **glass 11 | bottle 45**
Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**
Étoile Brut Rosé, California NV **glass 18 | bottle 73**
Moët & Chandon “Ice Imperial”, Epernay NV **glass 20 | bottle 110**
Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 25 | bottle 115**

WHITES

- JJ Vincent Bourgogne Chardonnay, Burgundy 2016 **glass 11 | bottle 45**
Loveblock Sauvignon Blanc, Marlborough 2018 **glass 11 | bottle 45**
Neiman Marcus Chardonnay, Sonoma County 2016 **glass 13 | bottle 53**
Terlato Pinot Grigio, Friuli 2017 **glass 14 | bottle 57**

ROSÉ

- Fleur de Mer Rosé, Provence 2018 **glass 14 | bottle 57**

REDS

- Zuccardi Q Malbec, Uco Valley 2016 **glass 12 | bottle 47**
Cherry Pie Pinot Noir, California 2016 **glass 13 | bottle 53**
Peju Winery Merlot, Napa Valley 2015 **glass 15 | bottle 61**
William Hill Estate Cabernet Sauvignon, Napa Valley 2014 **glass 17 | bottle 69**

Specialty Cocktails

GARDEN PARTY MARGARITA 14

herradura reposado, cointreau, midori, lime, vanilla, basil

PEAR PERFECTION 14

grey goose la poire, st. germain elderflower liqueur,
q spectacular soda

HIBISCUS SLING 12

don q spiced rum, pineapple, hibiscus, lime,
q spectacular ginger ale

GORGEOUS MARY 12

absolut peppar, house bloody mary mix,
slender carrot pickle, old bay rim

GARDEN COLLINS 14

belvedere grapefruit vodka, st. germain
elderflower liqueur, lemon sour, basil

WINE HUES PUNCH 14

deep eddy orange vodka, cointreau,
cranberry juice, étoile rosé

BRAMBLE 15

woodford reserve bourbon, wildberry, disaronno,
lemon, orange juice

APEROL PASSIONFRUIT SPRITZ 14

aperol, passionfruit, nino franco prosecco,
q spectacular soda

MELON MULE 14

absolut elyx vodka, cantaloupe, lime, mint,
q spectacular ginger beer

Starters



TODAY'S SOUP cup 8.5 | bowl 10.5
seasonally inspired.


SHE CRAB SOUP cup 10 | bowl 13.5
creamy jumbo lump crab, hint of dry sack sherry,
worcestershire.


CRISPY ARTICHOKEs 12
 chipotle aioli, lemon.


ARTISAN CHEESE SELECTION 18
 local sweet grass dairy pimento cheese,
greenhill brie & imported manchego,
toasted baguette, spiced pecans.

Salads

MEDITERRANEAN SALAD 16
  mixed greens, quinoa, chickpeas, feta, tomato,
cucumber, artichokes, light greek vinaigrette.

LENOX SALAD 16
 mixed greens, avocado, bacon, chickpeas,
gorgonzola, tomatoes, olives,
white balsamic vinaigrette.

ASIAN SALAD 16
 julienned vegetables, edamame, napa cabbage, romaine,
crispy wontons, cashews, spicy ginger-lime dressing.

CRAB LOUIE 30
 jumbo lump crab, iceberg, tomato, egg, avocado,
cucumber, louie dressing.

MANDARIN ORANGE SOUFFLÉ 22
neiman marcus chicken salad, almonds,
seasonal fruit, today's sweet bread.


ADD ON PROTEINS*
grilled chicken breast 7
salmon filet 10
grilled shrimp 12

Sandwiches

TUSCAN GRILLED CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 20

ciabatta, pesto, tomato, grilled peppers, petite salad, fruit.

WILD MUSHROOM GRILLED CHEESE 18

 shiitake mushrooms, swiss, fresh mozzarella and brie, sourdough, petite salad, cup of soup.

ROASTED TURKEY & HAVARTI 19.5

bacon, tomato, avocado, greens, toasted sourdough, green goddess aioli, chips, fruit.

SALMON TACOS* 22


 blackened salmon fillet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa.

ALL-NATURAL HAMBURGER* 19

cheddar, caramelized onions, tomato, lettuce, pickle, chipotle aioli, fries.

Main Selections



HERB ROASTED CHICKEN 22

 half chicken, roasted garlic mashed potatoes, seasonal vegetables, natural chicken jus.


CHICKEN PAILLARD MILANESE 22

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

ANDEAN DREAM QUINOA SPAGHETTI 20

  roasted red pepper, asparagus, mushrooms, spinach, garlic, parmesan, olive oil, parsley.

SAUTÉED SALMON* 27.5

 spring pea polenta, sautéed spinach, grain mustard sauce.

GRILLED FILET MIGNON* 32

mushroom-red wine sauce, seasonal vegetables, truffle parmesan fries.

A LA CARTE POPOVER & CONSOMMÉ 15



VEGAN



VEGETARIAN



GLUTEN-FREE

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 6 or more adults, a 20% service charge will be added.

Before placing your order, please inform your server if a person in your party has a food allergy.

Wine Selections

CHAMPAGNE & SPARKLING

- Laurent-Perrier Brut, Tours-sur-Marne NV **half bottle 47**
- Steorra Brut, Russian River Valley **glass 11 | bottle 45**
- Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**
- Étoile Brut Rosé, California NV **glass 18 | bottle 73**
- Moët & Chandon “Ice Imperial”, Epernay NV **glass 20 | bottle 110**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 25 | bottle 115**
- Perrier-Jouët Grand Brut, Épernay NV **bottle 115**

WHITES

- JJ Vincent Bourgogne Chardonnay, Burgundy 2016 **glass 11 | bottle 45**
- Loveblock Sauvignon Blanc, Marlborough 2018 **glass 11 | bottle 45**
- Neiman Marcus Chardonnay, Sonoma County 2016 **glass 13 | bottle 53**
- Terlato Pinot Grigio, Friuli 2017 **glass 14 | bottle 57**
- Latour Bâtard-Montrachet Grand Cru, Burgundy 2015 **bottle 790**

ROSÉ

- Fleur de Mer Rosé, Côtes de Provence 2018 **glass 14 | bottle 57**

REDS

- Zuccardi Q.Malbec, Uco Valley 2016 **glass 12 | bottle 47**
- Cherry Pie Pinot Noir, California 2016 **glass 13 | bottle 53**
- Peju Winery Merlot, Napa Valley 2015 **glass 15 | bottle 61**
- William Hill Estate Cabernet Sauvignon, Napa Valley 2014 **glass 17 | bottle 69**
- Stag’s Leap “Fay” Cabernet Sauvignon, Napa Valley 2015 **bottle 350**

Chilled

ILLY® CAFFÈ COLD BREW 6

14-hour process

DAMMANN FRÈRES ICED TEA 3.5

NM SPICED ICED TEA 4

GINGER PEACH ICED TEA 5

LAVENDER ORANGE SPARKLE 5

fresh oj, lavender, orange spices, lemon-lime and club soda

POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

FRESH HOUSEMADE LEMONADE 4

STRAWBERRY LEMONADE 5

Q SPECTACULAR DRINKS 4

q ginger beer, q ginger ale, q club soda or q tonic

ACQUA PANNA®

PREMIUM STILL WATER 500mL 4 | 1L 8

S.PELLEGRINO®

SPARKLING WATER 500mL 4 | 1L 8

BEER SELECTION

SweetWater 420, Pale Ale, *Georgia* 7

Terrapin “Hopsecutioner”, IPA, *Georgia* 7

Peroni, Lager, *Italy* 7

Blue Moon, Belgian White 7

Miller Lite 6