



FOUNTAIN LOUNGE

DINNER MENU

SOUPS & SALADS

CHICKEN & SAUSAGE GUMBO \$16

andouille sausage, smoked chicken, collard greens, dark roux,
steamed rice

MILLED WINE POACHED PEAR SALAD \$15

bitter greens, frisee, tempeh lardon, stilton bleu cheese, spiced pecans
and apple cider vinaigrette

ROASTED BEET & CHEVRE SALAD \$17

arugula, pickled shallots, pepita nuts, sorghum vinaigrette

ADD TO ANY SALAD

SHRIMP \$8

CHICKEN \$6

HANGER STEAK \$22

SMALL PLATES

BLUE CRAB AU GRATIN \$24

local crab, mornay sauce, brie, black truffle, epi baguette

ZINFANDEL BRAISED VEAL CHEEK \$28

heirloom corn grits, confit alliums, black garlic jus

SQUID INK TALIATELLE \$26

guanciale, cold water lobster, Calabrian chili butter, garlic breadcrumbs

POTATO CRUSTED CRAB CAKE \$30

apple and celery root slaw, black garlic shoyu

SIDES

CREAMED KALE \$12

LITTLE GEM SALAD, MARKET VEGETABLES \$12

TRUFFLE FRITES, BLACK GARLIC AIOLI \$14

FRIED BRUSSEL SPROUTS, MISO HONEY \$12



FOUNTAIN LOUNGE

DINNER MENU

ENTREES

GARLIC SAUTEED GULF SHRIMP \$42

smoked corn maque choux, andouille sausage, pickled fennel,
roasted sweet peppers

FOUNTAIN LOUNGE BURGER \$25

chuck, brisket, short rib patty, aged white cheddar, bacon jam, dill pickles,
truffle aioli, Dong Phuong brioche bun, hand cut fries

CAST IRON BLACKENED GULF DRUM \$46

popcorn rice, creole okra and tomato stew, pea tendrils

DRY AGED PRIME RIBEYE \$72

au poivre sauce, hand cut truffle fries

DESSERT

CHOCOLATE LAVA CAKE \$16

dark chocolate, brandied cherries, vanilla ice cream, and fudge

BLACKBERRY CHEESECAKE \$16

honey thyme figs, lemon, and goat cheese mascarpone

WALNUT TOFFEE TART \$16

brown butter, honey, pear

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Tabs left open will incur a 15% automatic gratuity and parties of six or more are subject to a 20% service charge.