

LOUNGE AT THE GREER CABARET

SMALL PLATES

***BEEF CARPACCIO**, oil-cured olives, parmigiano-reggiano, horseradish, parsley, aioli, grilled ciabatta 16

CLAMS CASINO, bell pepper, red onion, parsley, garlic, lemon, breadcrumbs 15

CHARCUTERIE, iberico ham, manchego cheese, grilled ciabatta, olive, saffron aioli 19

SHRIMP REMOULADE, everything crackers, tarragon gremolata 16

SWEET POTATOES AND CARROTS TEMPURA, fig, hazelnut, goat cheese yogurt 14

SALADS & SOUP

ROASTED BABY BEET SALAD, horseradish buttermilk vinaigrette, local greens, pistachio 11

HEIRLOOM TOMATO AND BURRATA SALAD, olive oil, basil vinaigrette 12

SHRIMP BISQUE, aleppo pepper, crème fraîche 14

LARGE PLATES

***STEAK FRITES**, prime sirloin, herb fries, bearnaise 31

***GREER BURGER**, potato bun, roasted onion, gruyere, pickle, mayonnaise, angus beef 18

LOBSTER MAC AND CHEESE, raclette mornay, breadcrumbs, semolina penne 26

WILD MUSHROOM HOUSE-MADE FETTUCCHINE, peas, leeks, butter, parmigiano-reggiano, pine nuts 25

CONFIT CHICKEN, duck fat, peas, roasted carrots, poached potatoes, parsley 27

DESSERTS

COOKIE PLATE, macarons, madeleines, vegan chocolate chip cookies 12

CRÈME BRÛLÉE, berries, dried fruit, almond 12

DARK CHOCOLATE TART, fig, whipped cream, sea salt 11

*These items may be served raw or undercooked or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



**PITTSBURGH
CULTURAL TRUST**