

LOLA BISTRO

INTERNATIONAL COMFORT CUISINE

STARTERS

LIME CAESAR 7. Signature Caesar dressing, house croutons & shaved Grana Padano

LOLA SUMMER SALAD 7. Cantaloupe, Dijon oyster mushrooms, pickled red onion & cucumber, fresh asiago & grilled nectarine vinaigrette

SCOTTISH SALMON FRITTERS 7. Dill whipped chevre, black currant gastrique

TALEGGIO STUFFED MEATBALL 9. Served with house Pomodoro and wild arugula

PELMENI 9. Traditional Siberian dumplings filled with beef & lamb. Served with ramp infused sour cream & scallion oil

LOX & TOAST 9. House made multi grain bread, house cured Scottish salmon, dill whipped chevre, house pickles & blackberry mustarda

ENTREES

RAMP LEAF CAVATELLI 18. Blistered cherry tomatoes, oil cured olives & pickled ramp bulb

SCANDINAVIAN CHICKEN POT PIE 20. Fresh dill pastry shell, leek, caraway and roasted root vegetables

CARBONARA 20. House made fettuccini, Grana Padano, pea snow, seasoned cream & cured smoked pork

NOODLE BOWL 20. Beef & lamb meatballs, pho broth, house made cilantro gnocchi, pickled porcini & house kimchi

CIOPPINO 20. Scottish salmon, mussels in tomato saffron broth w/ smoked marble potatoes & ramp aoli

SMOKED LAMB 22. Arepa, ancho chili sauce, carrot cucumber and jicama salad with mint vinaigrette

CHEF'S CHOICE CUT STEAK MP. House seasoned & dry aged. Served with whipped Yukon potatoes, seasonal vegetables, horseradish apple butter. Temperature to preference*

BEVERAGES

Individual French press coffee 5. San Pellegrino 3. Limonata 2.5. La Croix 2. Tea 2.

Corkage fee of \$5 per bottle of wine and six pack

*Consuming raw and undercooked foods may increase your risk of foodborne illness