

LOLA BISTRO

INTERNATIONAL COMFORT CUISINE

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

KAFTA 7. Lebanese beef & lamb meatballs, lemon infused labneh

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

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

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 cantaloupe salad with mint vinaigrette

CHEF'S CHOICE CUT STEAK MP. House seasoned & dry aged. Served with whipped Yukon potatoes and seasonal vegetables. 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