

THE ARMS

at The Lord Nelson Hotel

LUNCH MENU SPRING 2024

V BREAD & BUTTER 5

Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses

SOUPS, SALADS & APPS

V ROASTED TOMATO SOUP 13

Smoked Gouda & Petite Brie Grilled Cheese

CORN & HAM HOCK CHOWDER 18

Charred Corn, Smoked Ham Hock, Golden Potato, Toasted Roll

Gf **Df** TUNA ABURI 23

*Torched Yellowfin Tuna, Anjou Pear,
Pickled Onion, Omeboshi, Wasabi Aioli*

V **Gf** ROASTED SQUASH SALAD 15

Arugula, Kale, Cashew, Blackberry Vinaigrette, Honey Ricotta

VEGAN **Gf** MARINATED KALE SALAD 15

*Marinated Kale, Sunflower Seed Caesar Dressing
Baked Chickpeas, Nutritional Yeast*

SANDWICHES

Df BAHN MI

TOFU OR GOJUCHANG BRISKET & CHICKEN RILLETTE 16 / 21

Pickled Carrot, Cucumber, Daikon, Chili Mayo, side of fries

ANGUS BURGER 22

*Double Stack AAA Angus Beef, Iceburg Lettuce, Heirloom Tomato
Pommery Mayo, Crispy Onions, Challa Bun, served with Fries*

BUTTERMILK FRIED CHICKEN 22

*Buttermilk Marinated Thighs, Cornflower Crusted, Green Goddess Aioli
Pickled Jalapeno, Brioche Bun, with Crispy Fries*

MAINS

STEAK FRITES 22

6oz grilled Angus AAA Striploin with Coffee Demi, Chimichurri Rojo & Crispy Parmesan Dusted Fries

ENGLISH STYLE FISH & CHIPS 19

Crispy Atlantic Cod, Burnt Lemon, Raita

MAC & CHEESE 16

Shell Pasta, Cheddar Mornay Sauce, Charred Corn, Smoked Bacon & Scallions

Gf **Df** NDUJA MUSSELS 17

Nduja Coconut Cream, Scallions, Cilantro, Burnt Lime, Grilled Bread

LOBSTER CRUSTED ATLANTIC COD 32

Lobster & Boursin Cheese Crust, Lemon & Green Pea Orzo Salad, Puttanesca

FOR SHARING

ARMS NACHOS 22

*Melted Cheese Blend, In-House Pickled Banana Peppers
Salsa & Sour Cream*

SWEET POTATO FRIES 12

Truffled Aioli