

THE ARMS

at The Lord Nelson Hotel

LUNCH MENU SPRING 2024

❖ BREAD & BUTTER 5

Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses

SOUPS, SALADS & APPS

❖ 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, Umeboshi, Wasabi Aioli*

❖ Gf Roasted Squash Salad 15

*Arugula, Kale, Cashew, Blackberry Vinaigrette
Honey Ricotta*

GRILLED CAESAR SALAD 16

*Grilled Romaine Heart, Bacon, Asiago, Croutons
Burnt Lemon, Classic Caesar Dressing*

SANDWICHES

Df BANH MI

TOFU OR GOCHUJANG BRISKET & CHICKEN RILLETTE 16 / 21

Pickled Carrot, Cucumber, Daikon, Chili Mayo, Fries

LOBSTER ROLL 31

Garlic Butter Toasted Potato Bun, Classic Lobster & Mayo, Red Cabbage Slaw, Fries

ANGUS BURGER 22

*Double Stack AAA Angus Beef, Iceberg Lettuce, Heirloom Tomato
Pommery Mayo, Crispy Onions, Challah Bun, Fries*

BUTTERMILK FRIED CHICKEN 22

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

MAINS

STEAK FRITES 25

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

ENGLISH STYLE FISH & CHIPS 22

Beer Battered 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

FOR SHARING

ARMS NACHOS 22

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

SWEET POTATO FRIES 10

Truffle Aioli