



## AC Lounge Fall Menu

### X-Small Plates

#### **Szechuan Beef Satay 10**

Sesame Ginger, Charred Scallion

#### **Harvest Greens 8**

Shaved Carrots, Cherry Tomato, Red Onion, Honey Shallot Vinaigrette

#### **Patatas Bravas 8**

Smoked Chive Cream

#### **Madrid Toast 9**

Whipped Goat Cheese, Prosciutto, Herb Tomato, Balsamic Reduction

#### **Buffalo Chicken Dip 10**

Green Onion, Cream Cheese, Crispy Tortillas

### Small Plates

#### **\*Cheese & Charcuterie Board 16**

Jamon Iberico, Local Wildflower Honey, Chef Assortment

#### **Petite Empanadas 13**

Chicken Tinga, Chipotle Lime Aioli, Pico de Gallo, Micro Cilantro

#### **Avion Garlic Shrimp 12**

Chorizo Butter, Chives, Cotija, Little Toasts

#### **Bourbon BBQ Pulled Pork Sliders 15**

Cabbage Slaw, Green Apple Vinaigrette

#### **Spring Rolls 11**

Black Mushroom, Scallion Chicken, Glass Noodles, Sweet Chili

#### **Mini Crab Cakes 16**

Harvest Greens, Old Bay Aioli

## Medium Plates

### **Caesar Salad 15**

Creamy Caesar, Herb Crouton, Aged Parmesan

### **The Burger 21**

Smoked Cheddar, AC Sauce, Tomato, Red Onion, Green Leaf Lettuce, Crispy Potato

### **Valencia Flatbread 17**

Smoked Mozzarella, Sweet Marinara, Iberico Prosciutto, Arugula, Charred Lemon, Aged Parmesan

### **Heirloom Flatbread 15**

Classic Marinara, Smoked Mozzarella, Heirloom Tomato

### **Pesto Linguine 19**

Sun Dried Tomato, Spinach, Crispy Prosciutto, Black Peppercorn

## **Dessert**

### **New York Style Cheesecake 11**

Fresh Berries, Chantilly Cream

### **Southern Banana Pudding 10**

Bourbon Vanilla Cream, Nilla Crumb

### **Cake & Ice Cream 11**

Chef's Seasonal Selection's