

# THE ARMS

at The Lord Nelson Hotel

## LATE NIGHT SNACK MENU

### **V BREAD & BUTTER 5**

*Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses*

### **☉ WARM BAR NUTS 7**

*Sweet & a Little Spicy*

### **VEGAN Gf WARM OLIVES 7**

*Rosemary and Roast Garlic Marinated*

### **Df V HOUSE KETTLE CHIPS 6**

*Choice of Lime and Black Pepper -or- Smokey Old Bay*

### **Gf Df LOCAL OYSTERS 9 / 18 / 32**

*Served as 3, 6 or 12*

*Seasonal Mignonette, Freshly Grated Horseradish (or Classic Rockefeller)*

### **ANGUS BURGER 22**

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

### **BUFFALO CHICKEN RILLETTE 14**

*Grilled Bread, Pickled Celery, Roquefort*

### **Gf Df TUNA ABURI 23**

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

### **Gf Df BEEF TATAKI 18**

*Porcini Oil, Chimichurri Rojo, Black Plum*

### **Gf VEGAN CHARRED BROCCOLINI 13**

*Gochujang, Peanuts, Lime*

### **V CHEESES 23**

*Artisanal Cheeses, Paired Spreads, Grilled Bread*