

# beverages

## soda | 3

COKE, DIET COKE, SPRITE, ETC.

## iced tea | 3

## coffee | 4

REGULAR OR DECAF

## lot 35 tea press | 6

GODDESS OOLONG, CREAMY EARL GREY, WATERFRONT, EGYPTIAN CHAMOMILE, OREGON MINT, IMPERIAL BREAKFAST, DECAF BREAKFAST, ONTARIO ICE WINE, SOMETHING SWEET, REVITALIZE, SENCHA GREEN

## espresso | 5

REGULAR OR DECAF

## barista bar | 8

DOUBLE ESPRESSO, CAPPUCCINO, OR LATTE

## \$39 per person

Choice of two appetizers and three signature entrees

## \$45 per person

Choice of two appetizers, two signature entrees, and two desserts

7% tax, 18% gratuity, and 5% administration fee not included

\*Selections and menu prices vary depending on market conditions\*



## { APPETIZERS }

### papa al pomodoro

SAN MARAZANO TOMATOES, PARMESAN BRODO, BASIL, CIABATTA

### jerusalem artichoke soup

SALT BAKED JERUSALEM ARTICHOKE, WILD MUSHROOM, ARBEQUINA OLIVE OIL

### salad of young lettuces and herbs

ROQUETTE, ROASTED ALMONDS, HONEY CRISP APPLE, BANYULS

### classic caesar

LITTLE GEMS, HOUSE CROUTONS, PARMESAN

### bibb lettuce

APPLEWOOD SMOKED BACON, CAMPARI TOMATOES, ROQUEFORT, BUTTERMILK DRESSING

### baby kale

PULLED ROTISSERIE CHICKEN, JAPANESE PEAR, ROASTED CAULIFLOWER, DIJON VINAIGRETTE

## { SIGNATURE ENTREES }

### \*bahn mi

PORK BELLY, MORTADELLA, PICKLED VEGETABLES, BASIL AIOLI, CILANTRO, MINT

### \*smash burger

SECRET SAUCE, AMERICAN CHEESE

### \*rotisserie chicken club

PULLED ROTISSERIE CHICKEN, SLICED PROSCIUTTO, WHITE CHEDDAR, KEWPIE

### cacio e pepe

LINGUINE, PARMESAN BROTH, FRESH PECORINO, BLACK PEPPERCORN

### bucatini pomodoro

SAN MARZANO TOMATOES, BASIL, RED CHILI

### \*lobster roll

BRIOCHE, CELERY, RED ONION

\*All sandwiches come with a choice of fries or small young lettuces

## { DESSERTS }

### flourless chocolate cake

CHANTILLI CREAM, MACERATED BERRIES

### ny style cheesecake

CHOICE OF STRAWBERRY OR CARAMEL

### seasonal fruit and berry cobbler

BROWN BUTTER CINNAMON STREUSEL, CRÈME FRAICHE

### tiramisu

LADYFINGER, ESPRESSO, MASCARPONE, COCOA NIBS

## Private Dining Lunch

Fairmont Pittsburgh | Floor 2  
510 Market St., Pittsburgh, PA15222  
Reservations: (412) 773-8848

@fl2PGH   

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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