



# LUNCH

## STARTERS



- BUTTERNUT SQUASH & ROASTED PEAR SOUP (gf/v) 19  
toasted pepitas, chives, Arbequina olive oil
- WARM MARINATED OLIVES (vg/gf) 16  
castelvetrano olives, citrus, herbs, olive oil
- BURRATA TOAST (v) 21  
california olive oil, grilled grapes, confit cherry tomato, balsamic drizzle, microgreens, sourdough
- BRUSSELS SPROUTS (g/v/df) 19  
harissa aioli, parsley, preserved lemon & crispy bread crumbs



## MAINS

COUNTY LINE HARVEST BABY MIXED LETTUCE (v/gf) 25  
*fine herbs, apples, toasted pepitas, green goddess, lemon honey vinaigrette*

LAUREL COURT CAESAR 25  
*Olive and Boquerones Tapenade, Caesar Vinaigrette, Croutons, Parmesan Cheese*

add grilled chicken breast +16  
add seared salmon filet +30

TURKEY CLUB 28  
*dijonnaise, thick cut bacon, shredded iceberg, tomato, swiss cheese, sourdough*

BISTRO CHICKEN SANDWICH 28  
*Brie, Gruyere Cheese, Raisins, Walnuts, side salad or french fries*

**FAIRMONT CHEESEBURGER\***  
*angus beef, shredded iceberg slaw, grilled onions, american cheese, brioche bun, with fries or mixed green salad*  
**34**  
add bacon +8  
add avocado +9

For parties of 1 to 5 guests a 15% mandatory gratuity will be applied to all food service checks. For parties of 6 guests and above a mandatory 18% gratuity will be applied.

We are committed to sourcing local, organic, and sustainable products whenever possible.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

(v) - vegetarian | (vg) - vegan | (gf) - gluten free | (n) - contains nuts | (df) - dairy free