

Lunch



THE ASTOR ROOM

FOOD • MUSIC • BAR

APPETIZERS

CRISPY FRIED CALAMARI

Preserved lemon, charred tomato sauce 9.

PINE ISLAND OYSTERS ROCKEFELLER

Baked on the half shell, pernod, spinach gratinée 9.

FRENCH ONION SOUP

Sherry, three cheeses 7.

FINNAN HADDIE

Flaked cod in garlic velouté, house cured pancetta 8.

ASTOR RAW BAR SAMPLER

2 oysters, 2 littlenecks, 2 colossal shrimp, sauces 18.

CHARCUTERIE BOARD

Selection of house-cured meats, pickles, artisanal cheeses 15.

SALADS

CLASSIC WEDGE

Shaved red onion, crumbled blue, thousand island dressing deviled egg 7.

WARM SPINACH SALAD

Mushrooms, bacon, sherry vinaigrette, crispy shallots 7./11.

CHOPPED GREEK SALAD

Bouqueron anchovy, roasted peppers, feta, crispy chickpeas 8./12.

CAESAR SALAD

Hearts of romaine, sourdough croutons, parmesan 7./11.

DERBY COBB SALAD

Tomatoes, avocado, roasted turkey breast, house smoked bacon, hard boiled egg, blue cheese dressing 13.

SANDWICHES & BURGERS

All served with house fries and slaw

PLT

House-cured pancetta, tomato, lettuce, avocado on grilled sourdough 10.

MARYLAND LUMP CRAB MELT

Tomato, avocado, fontina cheese, fries 15.

ASTOR BURGER

House cured bacon, grafton cheddar, caramalized onions 11.

PORTOBELLO SLIDERS(3)

Spinach, roasted peppers, gryyere 9.

SPICY LAMB PANINO

greek yogurt, feta, roasted tomatoes on ciabatta 10.

GRILLED CHICKEN CLUB SANDWICH

Bacon, avocado, arugula, herb aioli 10.

SHORT RIB SLOPPY JOES(3)

Grafton cheddar, caramelized onions 9.

ENTRÉES

HOUSE SMOKED TROUT PLATTER

Field greens, waldorf salad, fries 16.

CLASSIC FISH AND CHIPS

Atlantic cod in a beer batter, tartar sauce, chips 14.

PAN ROASTED ORGANIC CANADIAN SALMON

Braised greens, fingerling potatoes, sauce American 15.

ITALIAN SPAGHETTI CARBONARA

With house-cured pancetta 13.

BUTTERMILK FRIED CHICKEN

½ chicken, coleslaw, collards, fried green tomatoes 14.

SHORT RIB STROGANOFF

Egg noodles, wild mushrooms, truffled crème fraiche 17.