

T H E
C O R
N E R

SUMMER

HOTEL TIVOLI
53 BROADWAY
TIVOLI, NY 12583

SALAD

PLANE MEADOW FARM SALAD, HERBS, 9
FLOWERS, LEMON AND OLIVE OIL

APPETIZERS

SHRIMP TAGINE WITH PRESERVED 15
LEMON, GINGER AND CUMIN

PASTA

CHITTARA, CURED TOMATOES, CAPER, 18
OLIVES, CHILI, BASIL

ENTREE

CHICKEN TAGINE, GREEN OLIVES AND 24
PRESERVED LEMON, CILANTRO AND
COUS COUS

GRILLED HANGER STEAK, BULGAR 23
WHEAT SALAD, ARTICHOKE, SALSA
VERDE

HAMBURGER, HOUSE MADE BRIOCHE, 15
LETTUCE, TOMATO, ONION, AIOLI AND
FRENCH FRIES ADD CHEDDAR \$2

SIDES

SAUTÉED SPINACH WITH CHILI AND 8
GARLIC

CRISPY POTATOES, CHARMOULA, SALSA 7
VERDE

MEZZE PLATTER – AN ASSORTMENT OF 10
SMALL SALADS, PICKLES AND
PRESERVES

JONAH CRAB CAKES, GEM LETTUCE, 18
HERBED REMOULADE

ROASTED KING SALMON, SPANISH 28
ONION SOUBISE, HAKUREI TURNIPS,
SALSA VERDE

GARDEN VEGETABLE TAGINE, CUMIN 21
AND CORIANDER, COUS COUS AND
CHILI

DUCK CONFIT, GREENS, PICKLED RED 23
ONIONS, ROASTED SCALLIONS

SAUTÉED BROCCOLI RABE, GARLIC, 8
LEMON

ROASTED MUSHROOMS 15

CHEF DEVON GILROY & TEAM