

# PATIO MENU

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## STARTERS

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### **GUACAMOLE WITH CHIPS ... 9**

*House made guacamole and pico de gallo with crisp corn tortillas*

### **FRENCH ONION TARTS ... 10**

*Tender pastry topped with caramelized shallot, gruyere and fresh thyme. Served with bacon jam*

### **BACON WRAPPED BRATWURST BITES ... 11**

*Served with rosemary aioli, curried ketchup and German mustard*

### **PATIO SHRIMP COCKTAIL ... 12**

*Chilled shrimp, green and red pepper, red onion, celery and cucumber marinated with house made Bloody Mary mix. Served with crisp corn tortillas.*

### **ARTICHOKE DIP ... 12**

*Artichoke & green onion baked with mozzarella. Served with toast points*

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## THE SWEET SIDE

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### **GRAPES DEVONSHIRE ... 7**

*Fresh red grapes, sweetened Devonshire cream, strawberries, brown sugar and mint*

### **NEW YORK CHEESE CAKE ... 8**

*Served with fresh whipped cream and berries*

### **CARAMEL PRALINE BREAD PUDDING ... 8**

*Topped with amaretto crème anglaise, whipped cream & fresh berries*

### **KEY LIME PIE ... 8**

*Topped with fresh whipped cream and berries*

### **ICE CREAM TRIO ... 8**

*Vanilla bean, rum cherry and cinnamon ice cream served in tart shells*



*20% Service Charge Will Be Added to All Food and Beverages for Groups of 8 or More. All Service Charges Are the Sole Property of The Lowell Inn*

*The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish. Consuming raw or undercooked foods may increase risk of foodborne illness.*

*All Consumptions at The Lowell Inn Are Subject to a City Parking Ramp Fee of 1% Regardless of its Use.*