



# DELIRIUM CAFE

## SNACKS

SEA SALT FRIES	\$ 9
PARMESAN TRUFFLE FRIES	\$ 12
HOT TOTS	\$ 9
DUSTED IN BUFFALO & HARISSA	
BAVARIAN PRETZELS	\$ 13
BEER CHEESE & HOUSE MUSTARD	
DELIRIUM POUTINE	\$ 15
CRISPY CURDS, BROWN GRAVY	
BOOM POW SHRIMP	\$ 16
SPICED AIOLI & THAI CHILI SAUCE	

## FOR THE BAR

CRISPY FISH & CHIPS	\$ 23
2 BATTERED FILETS, FRIES, TARTAR, LEMON	
DELIRIUM BURGER*	\$ 17
8OZ BURGER, BRIOCHE, SAMURAI SAUCE, GRUYERE, LETTUCE, TOMATO CONFIT, RED ONION, FRIES	
NASHVILLE HOT CHICKEN SANDWICH	\$ 16
SEASONED & TOSSED IN OUR OWN SPECIAL NASHVILLE SEASONING, SERVED WITH FRIES	
CRISPY WINGS	\$ 17
HONEY & OLD BAY, BUFFALO, THAI CHILI, OR HARISSA BBQ	

## COCKTAILS \$15

WATERMELON MARGARITA	
LUNAZUL, GRAND MARNIER, WATERMELON, LIME	
PINEAPPLE PALOMA	
LUNAZUL, GRAPEFRUIT, LIME, PINEAPPLE LIQUER & JUICE, SODA	
PINK TULIP	
TITO'S, ELDERFLOWER, LEMON, CRANBERRY	
ORANGE AVIATOR	
AVIATION, APEROL, LEMON, SIMPLE, SODA	
SUMMER PASSION	
TITO'S, PASSION PUREE, TRIPLE, SODA	
PEACH OLD FASHIONED	
ELIJAH CRAIG, MUDDLED PEACH, BITTERS, SIMPLE	
STRAWBERRY LEMONADE	
CITRON, LEMON, SPRITE, STRAWBERRY PUREE	

## APPETIZERS

BABY KALE & ENDIVE SALAD	\$ 15
TOMATO CONFIT, SHALLOTS, WIT VINAIGRETTE	
BEETS & BURRATA SALAD	\$ 17
BEETS, BURRATA, FRISEE, FARO, TREMENS VINAGRETTE	
LOCAL BACON & BRUSSELS	\$ 16
LARDONS, CRISPY BRUSSELS, TRUFFLE BALSAMIC GLAZE	
FRIED CALAMARI	\$ 16
COMPOUND BUTTER, PEPPERS, ONIONS, CHIPOTLE AIOLI	
MD CRAB FRITTERS	\$ 17

## MUSSELS

ADD FRIES +1 / TRUFFLE +4

WHITE WINE	\$ 21
GARLIC, COMPOUND BUTTER	
DELIRIUM TREMENS	\$ 22
BLONDE ALE, GARLIC, BUTTER	
CHORIZO & FENNEL	\$ 24
DRY CURED CHORIZO, SHAVED FENNEL, GARLIC, BUTTER	
BAKER LARDON & ENDIVE	\$ 25
BAKER FARMS BACON, ENDIVE, GARLIC, BUTTER	
CAROLINA STEAMER POT	\$ 27
MUSSELS, SHRIMP, POTATO, ONION, CORN. ADD CRAB +9	

## ENTREES

STEAK FRITES*	\$ 30
NY STRIP, COMPOUND BUTTER, DELIRIUM RED DEMI-GLAZE	
COHO SALMON FRITES*	\$ 28
FRESH CUT SALMON, COMPOUND BUTTER, ROASTED PEPPERS, CARAMELIZED ONIONS	
SHRIMP & GRITS	\$ 26
JUMBO SHRIMP, CRISPY ONION, CHIPOTLE CHEDDAR GRITS	
HERITAGE BREED CHICKEN	\$ 26
FRENCH CUT, VEGETABLE CARBONNADES, NOCTURNUM JUS	
SAISON ROASTED	\$ 24
PORTOBELLO & LINGUINE	
TOMATO CONFIT, CARAMELIZED ONIONS, BRUSSEL SPROUTS, SHALLOTS, THYME	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
20% Charge on parties of 6 or more and walk-outs