



3/28/2026

Appetizers:

Bacon Corn Chowder – Crème fraiche, chives, rosemary focaccia – 11

Shishito Peppers – Blistered shishito peppers, sesame seeds, hot honey, gochugaru - 17

Entrees:

Baby Kale Salad* – Pan seared salmon, roasted sweet potato, bell peppers, scallions, candied walnuts*, Asian pear, carrots, honey lime miso dressing - 28

Jalapeno Popper Double Smash Burger – Roasted jalapeno, jalapeno popper crumbs, cheddar cheese, pepper jack cheese, crispy onions, ranch dressing, brioche bun, fries - 26

Pan Roasted Branzino – Roasted garlic cauliflower puree, charred broccolini, champagne cream sauce, crispy shallots, salmon roe, micro shiso – 38

Dessert:

Tiramisu – Whipped cream, cocoa powder, mint – 12

Key Lime Pie – Raspberry coulis, whip cream, lime zest - 12

*- *contains nuts*

Featured Wines:

Domaine Reine Juliette, Languedoc-Roussillon, FR, 2024 *Chardonnay* 15/gls 56/btl

Pale to light-gold in the glass. The nose shows white flowers and a hint of exotic fruit. On the palate it's generous yet fresh, ripe orchard and subtle tropical notes with a smooth, textural feel from cool stainless-steel fermentation.

Domaine Bastide-“Figues”, “Cotes du Rhone”, Rhone Valley, France 2024 *Syrah, Grenache* 15/gls 56/btl

On the palate, it is round concentrated, and silky, revealing flavors of dark berries, licorice, and sweet anise wrapped in fine, polished tannins.