



3/29/2026

Appetizers:

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

Roasted Corn Guacamole – Served with tortilla chips, salsa, and sour cream - 16

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 – Biscoff coconut crust, toasted coconut, whipped cream, lime zest (*vegan*) - 12

*- *contains nuts*

Featured Wines:

Domaine Yohan Lardy, Beaujolais-Villages, Burgundy, FR, 2023 *Chardonnay* 17/gls 64/btl
Golden yellow robe. A nose marked with white peaches, quince and apricot notes. On the palate, the wine is dense, clean and fresh with some white flower notes. Delicate and refreshing but also has a nice creaminess and roundness in the middle of the medium-bodied palate.

Grounded Wine Co. Collusion, Columbia Valley, WA 2020 *Cabernet Sauvignon* 17/gls 64/btl
On the palate, the wine is rich and dynamic, with a solid core of red berry fruit and a structure dictated by ripe tannins. The finish is long and nuanced; the wine is perfectly enjoyable now.