



4/3/2026

Appetizers:

Potato Leek – Crème fraiche, chives, rosemary focaccia – 11

Avocado Toast – Roasted tomatoes, arugula, fried egg and bearnaise sauce - 16

Lavender Cured Salmon – Cream cheese remoulade, toasted points, lemon, capers and dill - 19

Entrees:

Roasted Lamb Sandwich – Roasted leg of lamb, marinated peppers, cucumber, arugula, pickled red onion, feta cheese, tzatziki, served with French fries - 26

Pan Seared Halibut – Herb risotto, asparagus, pomegranate arils, pomegranate beurre blanc, chili oil, herb oil - 42

Steak and Eggs – 16 oz. prime New York Strip, sautéed spinach with roasted tomatoes, rosemary fingerling potatoes, fried egg and bearnaise sauce - 58

Dessert:

Carrot Cake* – Cream cheese frosting, walnuts, carrot glaze, pineapple, whipped cream, ice cream and mint – 12

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.