



4/11/2026

Appetizers:

**Chicken Tortilla Soup** – Avocado, corn tortilla, micro cilantro, rosemary focaccia – 11

**Fried Oysters** – Crispy fried East Coast oysters, buffalo sauce, gorgonzola cheese, chives, sourdough bread, mixed greens – 19

Entrees:

**Berry Salad\*** – Arugula, strawberries, blueberries, raspberries, blackberries, dried cranberries, walnuts\*, Feta cheese, crispy shallots, mixed berry vinaigrette – 22

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

**Burger Au Poivre** – Double smashed patties, American cheese, caramelized onion, shoestring potatoes, brioche bun, au poivre sauce served with French fries - 26

**Black Seabass** – Turmeric rice, onion, bell pepper, sauteed lacinato kale, coconut vinegar sauce, crispy garlic chips, scallions - 36

Dessert:

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

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

\*- *contains nuts*

Featured Wines:

**El Coto Blanco**, Rioja, Spain, 2025 *Verdejo* 15/gls 56/btl

This wine presents fine and intense aromas of tropical fruit, fennel, and anise. On the palate, it is smooth, lively and elegant with a persistent freshness.

**Chateau Pey La Tour**, Bordeaux, FR 2022 *Merlot, Cabernet Sauvignon, Cabernet Franc* 17/gls 64/btl

The rich bouquet develops notes of fresh raspberries and blackberries. Initially round on the palate, the wine reveals a juicy and aromatic palate, under pinned by delicate tannins. The well-balanced wine reveals fruity notes and culminates in a savoury and fresh finish.