



5/18/2026

Appetizers:

**Chicken Pot Pie Soup** – Crème fraiche, chives, rosemary focaccia – 11

**First Encounter Oysters-Cape Cod, MA** – Fresh, briny, slightly sweet with distinct salinity.  
Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

**Peach & Burrata** – Macerated yellow peaches, pistachio mint pesto, hot honey, balsamic glaze, grilled sourdough - 18

Entrees:

**Mango Avocado Salad** – Baby arugula, scallions, gochugaru, feta cheese, cilantro, tortilla strips,  
cilantro lime vinaigrette – 20

**Eggplant & Burrata Sandwich** – Breaded and fried eggplant, fresh burrata, tomato sauce, arugula, champagne  
vinaigrette, balsamic glaze, served with tomato basil soup – 24

**Spice Rubbed Double-Cut Pork Chop** – Potato puree, asparagus, apple bacon jam – 46

Dessert:

**Panna Cotta** – Passion fruit, coconut Biscoff streusel, blackberry, mint – 12

**Tres Leches** – Whipped cream, kiwi, blackberry, topped with a dust of cinnamon – 12

\*- *contains nuts*

Featured Wines:

**Domaine Reine Juliette**, Languedoc-Roussillon, France, 2025 *Picpoul Blanc* 16/gls 60/btl

Brilliant pale-yellow color with green highlights. Fine, elegant floral and fruity nose reminiscent of hawthorn and peach. Well balanced on the palate, the acidity and the roundness gives this wine a good body, with a final note of citrus.

**Azienda Viviani**, “Valpolicella”, Veneto, Italy 2023 *Corvina, Rondinella* 16/gls 60/btl *organic*

Smooth and soft red wine with ethereal floral scents, fresh fruitiness & persistent hints of cherries. The mouthfeel of this easy-drinking Valpolicella blend is sharp and fresh.