



5/27/2026

Appetizers:

New England Clam Chowder – Cream fraiche, chives, rosemary focaccia – 11

Snow Pea & Mushrooms – Stir fry snow peas, shiitake and beech mushrooms, crispy shallots – 14

Sweet Petite Oysters, PEI-CAN – Crisp brine and mild sweetness
Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

Charred Corn & Shrimp Salad – Four jumbo blackened shrimp, arugula, corn, avocado, queso blanco, cilantro, pickled red onion, cilantro lime vinaigrette – 28

Hot Honey Chicken Sandwich – Crispy fried chicken thigh, kale slaw, pickles, brioche, French fries – 24

Truffle Mushroom Patty Melt – Smashed beef patties, gruyere, caramelized onions, arugula, button mushrooms, truffle aioli, served with a side of au poivre and French fries – 26

Desserts:

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

Triple Chocolate Cake – Chocolate fudge, vanilla ice cream, whipped cream, maraschino cherry– 12

*- *contains nuts*

Featured Wines:

Domaine Yohan Lardy, Beaujolais Villages, Burgundy, France, 2023 *Chardonnay* 18/gls 68/btl *organic*
Golden yellow robe. A nose marked with white peaches, quince and apricot notes. In the palate, the wine is dense, clean and fresh with some white flower notes.

Baca Double Dutch, Dusi Vineyards, Paso Robles, California 2023 *Zinfandel* 18/gls 68/btl *organic*
This wine is stunningly vivid and expressive. Intense flavors of ripe plum and dark cherry are enhanced by notes of licorice, coriander spice, and black pepper. The rich, velvety texture is supported by a supple structure with a lively acidity that lingers on the finish.