



6/3/2026

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

Carolina BBQ Sliders – Pulled pork, kale slaw, pickles, fried onion – 21

Beau Soleil Oysters – Miramichi Bay, New Brunswick, Canada – Mild Brine with a clean & crisp finish. Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

Roasted Bell Peppers & Burrata Salad* – Arugula, balsamic glaze, crispy prosciutto, Heirloom tomatoes, toasted pistachios*, citrus vinaigrette, micro basil, rosemary focaccia croutons – 22

French Burger – 7 oz beef patty, bibb lettuce, tomato, béarnaise sauce, caramelized onion, gruyere cheese, served with truffle fries – 26

Fish & Chips Sandwich – Tempura battered Icelandic cod, salt & vinegar potato chips, pickled red onion, tartare sauce, sweet gherkin pickles, served with kale slaw – 25

Desserts:

Espresso Crème Brulee – Strawberry, whipped cream, mint – 12

Poached Pear* – Vanilla spiced poached pear, raspberry sorbet, mascarpone cream, almond brittle*, orange peel, marigolds – 14

*- *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.

Routestock, Napa Valley, California 2023 *Cabernet Sauvignon* 18/gls 68/btl

The deep purple color of the wine extends all the way to the rim of the glass and gives way to an explosive nose that is the essence of Napa Valley, black fruit, dark cocoa, coffee and deep plum. The wine is thick, rich and full on the palate with beautiful balance between fruit, tannin, acidity, oak and alcohol. The flavors of chocolate, blackberry, bay laurel and sweet French oak penetrate the palate and last for minutes.