



6/2/2026

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

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:

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:

Espresso Crème Brulee – Strawberry, whipped cream, 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.

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.