



7/30/2026

Appetizers:

Tuscan White Bean Soup – Kale, cannellini beans, bacon, micro basil, served with rosemary focaccia – 11

Salt & Vinegar Wings – Parsley, parmesan cheese, served with ranch dressing and crudite– 19

Boss Gibson Oysters – New Brunswick, Canada - Plump with a firm texture and a salty brine which gives a clean, crisp refreshing taste.

Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Entrees:

Pork Schnitzel Sandwich – Crispy breaded pork loin, tomato & onion chutney, arugula, fresh mozzarella, and garlic aioli on house made focaccia, served with French fries – 26

Beet & Citrus Salad* – Roasted gold and red beets, whipped ricotta, orange, grapefruit, pistachio*. Micro arugula, champagne vinaigrette – 21

Asian Noodle Bowl – Glass noodles, crispy chicken bites, sesame seeds, carrots, shiitake mushroom, fermented black bean sauce, sesame oil, scallions, crispy onions - 29

Desserts:

Churro Sundae – Caramel churro, cinnamon, vanilla ice cream, chocolate fudge, whipped cream - 14

Key Lime Pie – Whipped cream, mint, lime zest – 12

*- contains nuts

Featured Wines:

Chateau Des Jacques, Beaujolais Blanc, Burgundy, France, 2024 *Chardonnay* 19/gls 72/btl

This white offers a bright and energetic initial impression, with lively acidity and sleek texture. Citrus flavors are enhanced by subtle earth and saline notes, as the flavor profile expands over the elegant finish.

Bezel by Cakebread Cellars, San Luis Obispo, California, 2024 *Pinot Noir* 19/gls 72/btl

Our Pinot Noir from California's San Luis Obispo Coast is deep and thoughtful, with layers that are well worth getting to know. Ripe plum, black cherry, and raspberry reach out first, with a whisper of cedar and a wink of baking spice.