



8/13/2026

Appetizers:

Bacon & Corn Chowder – Crème fraîche, chives, Rosemary Focaccia – 11

Lobster Rolls – Butter confit lobster, truffle aioli, brioche slider buns, shoestring potatoes – 22

Raspberry Point Oysters – Prince Edward Island, Canada – Deep cups, plump meats, and clean balance of strong brine with a sweet, mushroom-like finish. Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Entrees:

Roasted Butternut Squash – Savoy cabbage, dried cranberries, brown butter maple sauce, whipped rosemary ricotta, spiced pumpkin seeds, micro spectrum - 21

Korean Steak Tacos – Shaved prime ribeye, kimchi slaw, crispy shallots, sesame seeds, pickled cucumber, gochujang aioli, served with Mexican street corn – 29

Desserts:

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

Orchard Crisp – Caramelized apple puree, house-made granola, peach ice cream, pickled green apple, buckwheat honey, whipped cream, marigolds – 14

*- *contains nuts*

Featured Wines:

Domaine Reine Juliette, Languedoc-Roussillon, France, 2025 *Picpoul* 17/gls 64/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 give this yin a good body, with a final note of citrus.

Unshackled, Napa, California, 2023 *Zinfandel, Malbec, Petite Sirah, Syrah, Tannat, Cabernet Sauvignon* 17/gls 64/btl

This wine was created by the innovative winemakers of The Prisoner Wine Company. It offers flavors of spiced dried cherries, florals, and a hint of white pepper translate to a balanced and uplifting California red wine with a generous mouthfeel.