



8/29/2026

### **Appetizers:**

**Chicken & Rice Soup** – Basmati rice, yellow corn, micro cilantro, rosemary focaccia – 11

**Fried Burrata\*** – 4oz breaded & deep fried burrata, \*romesco sauce, heirloom tomatoes, chive oil, \*pine nuts, served with grilled sourdough – 19

**Beau Soleil Oysters – Miramichi Bay, New Brunswick, Canada** - Mild Brine with a sweet finish  
Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

### **Entrees:**

**Fig, Pig, & Goat Salad\*** – Mixed greens, fresh mission figs, crispy prosciutto, pomegranate arils, balsamic glaze, whipped goat cheese, \*walnuts, vanilla bean dressing – 21

**Softshell Crab Sandwich**– Tempura battered softshell crab tossed in Cajun, remoulade, arugula, cucumber, brioche, served with French fries – 28

**Frenched Chicken Breast** – French Onion Risotto, oyster mushroom, haricot verts, chicken au jus, caramelized pearl onions, affilla cress – 34

### **Desserts:**

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

**Tres Leches** – Dulce de leche, cinnamon, blackberry, strawberry, kiwi, whipped cream – 14

*\*- contains nuts*

### **Featured Wines:**

**Lagar da Condesa**, Rias Baixas, Galicia, Spain, 2024 *Albarino* 17/gls 64/btl

Brilliant pale gold in color, copious apples and pears infused with mouthwatering aromas of lemon, outstanding fruit with a touch of honey beautifully focused and mineral. The attack is rich and broad packed with ripe citrus concentration, dense and fleshy, very good acidity with a long finish.

**Unshackled**, 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.