



8/14/2026

Appetizers:

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

Patatas Bravas – Fried Yukon potatoes, brava sauce, garlic yogurt aioli, crispy prosciutto, parsley – 18

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:

Green Goddess Salad – Rotisserie Chicken, romaine lettuce, tomatoes, cucumber, celery, croutons, feta cheese, balsamic glaze, green goddess dressing - 26

Char Siu Pork – Braised pork belly marinated in char siu sauce, kale slaw, pickles, crispy onion, served with French fries – 25

Octopus Tacos – Chipotle marinated octopus, corn tortillas, guacamole, pickled red onion, crispy onion, watermelon radish, pickles micro cilantro, lime, street corn – 30

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 wine a good body, with a final note of citrus.

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.