



8/7/2026

Appetizers:

Chicken Pot Pie Soup – Rotisserie chicken, mushrooms, carrot, celery, 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:

Buttered Chicken Sandwich – Crispy breaded chicken thigh, brioche bun, cilantro, pickled red onion, garlic yogurt aioli, butter chicken sauce* served with French fries - 25

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

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

*- 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.