



9/15/2026

Appetizers:

White Tuscan Bean Soup – Great Northern beans, bacon, kale, served with rosemary focaccia – 11

Shrimp Po Boy Sliders – Cajun fried shrimp, remoulade, kale slaw, tomato, pickle – 22

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:

Melon & Prosciutto Salad – Fresh burrata, baby arugula, pistachio, Calabrian honey glaze, micro basil - 22

Apple Bacon Burger – 7 oz beef patty, garlic boursin, arugula, pickled red onion, crispy onion, dijon aioli, served with French fries - 26

Squash & Crab Risotto – Lump crab, butternut squash risotto, lemon herb ricotta, pumpkin seeds, asparagus, brown butter sage, parmesan cheese - 32

Desserts:

S'mores Sundae – S'mores ice cream, graham cracker, chocolate sauce, brulee marshmallow - 12

Peach Crisp – Oat crumble, vanilla ice cream, Chicha Morada liqueur reduction, whipped cream – 12

*- contains nuts

Featured Wines:

Uggiano, Toscana, Italy, 2024 *Vermentino* 17/gls 64/btl

Straw yellow color with greenish reflections. Fruity and floral aromas with notes of jasmine and peach blossom. Savory and mineral, on the palate it is fresh with good acidity and a pleasant and persistent finish.

Lacrau, Douro Reserva, Portugal 2021 *Red Blend* 17/gls 64/btl

This is a field blend of Touriga Franca, Touriga Nacional, Tinta Roriz, and Tinta Barroca. Bold black fruits (blackberry, dark cherry), complemented by notes of oak, tobacco, and subtle spices. Silky finish with soft, balanced tannins and structural freshness.