



9/14/2026

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.

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.