



9/29/2026

Appetizers:

Beef Barley Soup – Braised short rib, chives, crème fraîche, rosemary focaccia – 11

Belgian Soft Pretzel – Beer cheese sauce, stone ground mustard – 15

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

Harvest Sweet Potato Crisps *– Fried sweet potato, whipped goat cheese, hot honey masala, rosemary, *walnuts, micro arugula– 16

Entrees:

Kale & Peanut Salad – Chopped lacinato kale, rotisserie chicken, honey crisp apple, Parmesan cheese, croutons, peanut vinaigrette - 25

Chicken Parmesan Sandwich – Breaded chicken breast, marinara sauce, mozzarella, Parmesan, basil, served on ciabatta with French fries - 26

Halibut – Pan seared halibut, saffron cream sauce, lemon herb risotto, crispy leeks, black garlic haricot verts, micro basil - 42

Desserts:

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

Apple Strudel – Vanilla ice cream, whipped cream, cider glaze, cranberry – 12

*- contains nuts

Featured Wines:

Evangeline, Niederösterreich, Austria, 2025 Gruner Veltliner 17/gls 64/btl

A fresh, crisp, and zippy white wine featuring bright acidity. Mouth-watering acidity, delivering a sharp, refreshing snap and clean structure.

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.