



9/9/2026

Appetizers:

Butternut Squash Soup – Crème fraiche, pumpkin seeds, chili oil, affilla cress, served with rosemary focaccia – 11

Hamachi Crudo – Coconut ceviche sauce, pickled serrano, pickled apple, smoked trout roe, chive oil, cilantro – 22

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

Lucky Lime Oysters – Prince Edward Island, Canada – Clean mineral notes with a smooth, refreshing citrus or light lime aftertaste. 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:

Churro Sundae – Caramel churro, cinnamon, vanilla ice cream, chocolate fudge, whipped cream - 14

Tres Leches – Dulce de leche, cinnamon, blackberry, strawberry, kiwi, whipped cream – 14

*- 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.