



10/28/2026

Appetizers:

Cream of Mushroom Soup –Crème fraîche, chives, rosemary focaccia – 11

Lucky Limes Oysters – Prince Edward Island, CA – Clean mineral notes with a smooth, refreshing citrus or light lime aftertaste. Served with cocktail sauce, tarragon mignonette – 4/ea 40/doz

Beef & Shrimp Siu Mai – Steamed siu mai, chili garlic, trout roe, crispy shallots, scallions, soy kalamansi dip – 17

Entrees:

Panzanella Salad – 4oz. fresh burrata, arugula, roasted heirloom tomatoes, roasted bell peppers, pine nuts, shaved parmesan, balsamic glaze, creamy garlic vinaigrette – 23

Fig & Brie Sandwich – prosciutto, fig jam, caramelized onions, arugula, sourdough, served with fries – 26

Pork Chop – 16oz double cut pork chop, sweet potato puree, sauteed green beans, apple jam, balsamic glaze - 42

Desserts:

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

Pumpkin Spice Cake* – Cream cheese frosting, walnuts*, vanilla ice cream, whipped cream – 12

*- contains nuts

Featured Wines:

Easton, Sierra Foothills, California, 2021 *Vermentino* 17/gls 64/btl

This is a dry, zesty, refreshing wine with grapefruit and other citrusy flavors accentuated by herbal tones and minerality. It favors granitic soils, like we find in the Sierra Foothills. Light to medium-bodied with vibrant, food-friendly acidity.

Freakshow by Michael David, Lodi, California 2023 *Syrah, Petite Sirah* 17/gls 64/btl

The untamed meets the refined in this bold, full-bodied red. The Freakshow Red opens with inviting aromas of warm cherry pie, vanilla bean and black pepper. Rich and velvety on the palate, layers of blueberry compote, ripe plum and clove unfold with depth and balance. Dark berry flavors take the spotlight before giving way to a long finish accented by toasted oak and warm baking spice.