



10/11/2026

Appetizers:

Red Pozole Soup – Mexican dried chilies, chicken, hominy, radish, onion, micro cilantro, rosemary focaccia – 11

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

Salmon Tartare – Green curry sauce, ginger scallion relish, salmon roe, Fresno pepper, crispy shallots, crème fraiche, micro cilantro, wonton chips – 21

Entrees:

Churrasco Sandwich – Hanger steak, green chimichurri, refried black bean, pickled red onion, Oaxaca cheese, ciabatta served with French fries - 34

Char Siu Tacos – Braised pork belly, buttermilk slaw, shoestring potato, gochujang aioli, Mexican street corn - 26

Branzino – Pan seared branzino, mushroom wild rice, velouté, grilled miso black garlic asparagus, affilla cress - 38

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:

Nuvole Sul Poggio Gavi, Piedmont, Italy, 2025 Cortese 17/gls 64/btl

Fresh, clear, and pure, it speaks well when it is young. Its yellow is tinged with green reflections that anticipate the fragrances of sage and marjoram, fresh aromas of lime and bergamot, distant memories of exotic yellow fruit. In the mouth it is perfect, as on the nose.

Driopi, Nemea, Arcadia Greece, 2024 Agiorgitiko 17/gls 64/btl

The Agiorgitiko grape, meaning “grape of St. George,” is native to the town of Nemea (formerly Agios Georgios) and is the only variety permitted under the Nemea region. Pronounced aromas of red fruits, nuts and sweet spices with a vanilla finish. Dry, with balanced acidity, and soft, velvety tannins.