



10/22/2026

Appetizers:

Butternut Squash Soup –Crème fraiche, pumpkin seeds, 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

Wagyu Tortilla Kebab – Cilantro crema, chili garlic, pickled shallots, limes, micro cilantro - 21

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 butternut squash – 26

Pork Chop – 16oz double cut pork chop, sweet potato puree, salted 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:

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.

Carpineto Dogajolo Rosso, Tuscany, Italy 2023 Sangiovese/Cabernet Sauvignon 17/gls 64/btl

This wine consists of 80% Sangiovese and 20% Cabernet Sauvignon, this young Super-Tuscan has fruity and intense flavors, with hints of berries, coffee, vanilla and spice, are matched with a supple tannin structure and a long finish.