



Wines by the Glass

Champagne & Sparkling

Chandon
brut rosé | california | NV

22

Laurent-Perrier "La Cuvée"
brut | champagne, france | NV

25

White

Bernardus
chardonnay | monterey county | 2019

18

Tunella
pinot grigio | friuli, italy | 2020

18

Willm
riesling | alsace | 2020

18

Wildsong
sauvignon blanc | new zealand | 2022

18

Rosé

Podere Castorani "Cadetto"
cerasuolo d'abruzzo | 2021

19

Peyrassol Les Commandeurs
côtes de provence | 2021

20

Red

Padrillos
malbec | mendoza, argentina | 2020

18

Valravv
pinot noir | sonoma county | 2020

21

Château l'Eden
bordeaux blend | médoc, france | 2018

23

Quilt
cabernet sauvignon | napa valley, california | 2019

26

Beverages

Coffee & Tea

Coffee
serves up to 4
10

Coffee
single cup
7

Iced Coffee
7

Latte
7

Single Espresso
6

Double Espresso
10

Americano
7

Cappuccino
7

Tea
english breakfast, earl gray, green, peppermint
7

Cold Drinks

Juice
orange, apple
6

Soft Drinks
Coca Cola, Diet Coke, Sprite
6

Iced Tea
6

Beer 12

Stella

Yuengling

Allagash White



Appetizers

Edible Garden

*crudité, green goddess dressing,
olive soil (v, gf)*
21

Potato Leek Soup

bacon, hazelnut, shallot (n)
17

Caesar Salad

parmesan, crouton, lemon, caesar dressing
15

Cobb Salad

*blackened chicken, grilled corn, blue cheese, avocado,
bacon, tomato, buttermilk dill dressing (gf)*
18

Colossal Shrimp Cocktail

french cocktail sauce, lemon (gf)
27

Truffle Fries

finest herbs mayo (v)
15

Entrees

Turkey Club

*bacon, avocado, mayonnaise, gruyere, lettuce, tomato,
mustard, french fries*
25

Kingbird Burger

*8 oz wagyu beef, brioche bun, raclette cheese,
crispy onions, whiskey aioli, french fries*
29

Ora King Salmon

endive, winter citrus, fennel barigoule (gf)
45

Mushroom Risotto

black garlic, vegan parmesan, leeks (vg, gf)
35

Rueben

*house cured pastrami, sauerkraut, thousand
island dressing, gruyere, rye bread*
28

Pork Belly French Dip

*house cured and braised pork belly, onions, mushrooms,
horseradish aioli, au jus*
25

Desserts

12

Salted Caramel Brownie

*warm brownie, chocolate sauce, salted caramel ice cream,
caramel popcorn, candied almonds (n)*

Caribbean Cheesecake

*mango compote, almond tuille cookie, coconut sorbet,
passionfruit sauce (n, v)*

Lemon Meringue Tart

*lemon curd, graham cracker tart, raspberry coulis,
italian meringue (gf)*

v-vegetarian

vg-vegan

n-contains nuts

gf-gluten free

Tax not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.