



## Wines by the Glass

### Champagne & Sparkling

**Simonnet-Febvre**  
*cremant brut rosé | burgundy | NV*  
22

**Laurent-Perrier “La Cuvée”**  
*brut | champagne, france | NV*  
36

### White

**Tunella**  
*pinot grigio | friuli, italy | 2021*  
18

**Dawn Chorus**  
*sauvignon blanc | hawk’s bay, new zealand | 2022*  
18

**Dr. Loosen Blue Slate**  
*riesling | mosel, germany | 2021*  
19

**CrossBarn by Paul Hobbs**  
*chardonnay | sonoma coast | 2021*  
21

### Rosé

**Podere Castorani “Cadetto”**  
*cerasuolo d’abruzzo | 2021*  
19

**Peyrassol La Croix**  
*côtes de provence | 2021*  
19

### Red

**Colomé**  
*malbec | salta, argentina | 2020*  
20

**CrossBarn by Paul Hobbs**  
*pinot noir | sonoma coast | 2020*  
23

**Château Larose Perganson**  
*bordeaux blend | haut-médoc, france | 2018*  
25

**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**  
*freshly squeezed orange, freshly squeezed  
grapefruit juice, apple*  
6

**Soft Drinks**  
*Coca Cola, Diet Coke, Sprite*  
6

**Iced Tea**  
6

## Beer 14

**Stella**  
**Leffe** | blonde  
**House IPA**



## Appetizers

**Tomato Bisque**  
*parmesan cream, basil*  
 17

**Tuna Crudo**  
*evoo, capers, lemon*  
 29

**Burrata Panzanella Salad**  
*red wine vinaigrette, heirloom  
 tomato, burrata*  
 26

**Colossal Shrimp Cocktail**  
*french cocktail sauce, lemon (gf)*  
 25

**Charcuterie Board**  
*selection of cured meats, garnitures (n)*  
 32  
*add cheese +6*

**Oyster on the Half Shell**  
*house made cocktail sauce, mignonette*  
 East Coast 36, West Coast 42

**Polenta Fries**  
*piquillo pepper ketchup (v)*  
 17

## Entrees

**Turkey Club**  
*bacon, avocado, dijonnaise, sprouts, lettuce,  
 tomato, french fries*  
 25

**Linguine alle Vongole**  
*cockles, chile flakes, garlic breadcrumb*  
 26

**Bucatini Carbonara**  
*pancetta, dandelion, egg*  
 29

**Cobb Salad**  
*blackened chicken, grilled corn, blue cheese, avocado,  
 bacon, tomato, buttermilk dill dressing (gf)*  
 25

**Muffuletta**  
*mortadella, ham, coppa, swiss cheese, olive salad (n)*  
 25

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

**Steak Frites**  
*hanger steak, french fries, seaweed butter*  
 35

**Lobster Roll**  
*maine lobster, brioche bun, french fries*  
 33

**Grilled Kale Caesar**  
*parmesan, crouton, anchovy*  
 21  
*add chicken +12, shrimp +16*

**Black Truffle Risotto**  
*mushrooms, allium, vegan parmesan (vg, gf)*  
 31

## Desserts

12

**Deconstructed Lemon Tart**  
*sable, lemon cream, italian meringue, fennel pol-  
 len gastrique, almond streusel, vanilla gelato*  
 (n)

**Black Forest Tart**  
*chocolate sable, sour cherry jam, cherry chocolate  
 ganache, cherry mousse*  
 (vg, gf)

**Orange Cardamom Olive Oil Cake**  
*olive oil cake, mascarpone whipped cream,  
 orange caramel, ginger streusel*

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.