



Wines by the Glass

Champagne & Sparkling

Simonnet-Febvre
cremant brut rosé | burgundy | NV
21

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
19

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

Catena
malbec | mendoza, argentina | 2019
19

Copain Les Voisins
syracuse | mendocino, california | 2017
19

Valravn
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

Salade Lyonnaise

lardon, frisée, crouton, poached egg, warm vinaigrette
25

Cobb Salad

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

Colossal Shrimp Cocktail

french cocktail sauce, lemon (gf)
27

Truffle Fries

finest herbs mayo (v)
17

Charcuterie Board

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

Oyster on the Half Shell

*half dozen oysters, cocktail sauce,
mignonette (gf)*
36

Entrees

Turkey Club

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

Moules Frites

crème fraîche, white wine, french fries
25

Mushroom Risotto

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

Kingbird Burger

*8 oz wagyu beef, brioche bun, raclette cheese,
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

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.