



## Wines by the Glass

### Champagne & Sparkling

**Simonnet-Febvre**  
*cremant brut rosé | burgundy | NV*  
21

**Laurent-Perrier "La Cuvée"**  
*brut | champagne, france | NV*  
27

### White

**Tunella**  
*pinot grigio | friuli, italy | 2020*  
18

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

**Dr. Loosen Blue Slate**  
*riesling | mosel, germany | 2021*  
18

**Hartford Court**  
*chardonnay | russian river valley | 2021*  
19

### Rosé

**Podere Castorani "Cadetto"**  
*cerasuolo d'abruzzo | 2021*  
19

**Peyrassol Les Commandeurs**  
*côtes de provence | 2021*  
20

### Red

**Colomé**  
*malbec | salta, argentina | 2020*  
19

**Copain Les Voisins**  
*syrah | 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

**Iced Coffee**  
7

**Single Espresso**  
6

**Americano**  
7

**Coffee**  
*single cup*  
7

**Latte**  
7

**Double Espresso**  
10

**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 14

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



## 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.