



Wines by the Glass

Champagne & Sparkling

Simonnet-Febvre
cremant brut rosé | burgundy | NV
21

Laurent-Perrier “La Cuvée”
brut | champagne, france | NV
34

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 La Croix
côtes de provence | 2021
19

Red

Colomé
malbec | salta, argentina | 2020
19

Copain Les Voisins
syrrah | mendocino, california | 2017
19

Valravn
pinot noir | sonoma county | 2020
21

Château l’Eden
bordeaux blend | médoc, france | 2018
24

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 14

Stella
Leffe | blonde
House IPA



Appetizers

Edible Garden

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

Chilled Pea Soup

spring peas, parmesan
19

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

Tuna Tartare

crab shoyu, rice cracker, avocado
25

Colossal Shrimp Cocktail

french cocktail sauce, lemon (gf)
27

Truffle Fries

fines 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, dijonaise, 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

Salted Caramel Brownie

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

12

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.