



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 | 2022

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 | 2022

19

Red

Colomé
malbec | salta, argentina | 2020

20

Copain Les Voisins
syrah | mendocino, california | 2017

19

CrossBarn by Paul Hobbs
pinot noir | sonoma coast | 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

Butter Lettuce Salad

*champagne gelée, egg yolk jam,
herbs & flowers*
18

Tomato Watermelon Gazpacho

*compressed watermelon, rosewater gelée,
begonia flower*
17

Salade Lyonnaise

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

Tuna Tartare

crab shoyu, rice cracker, avocado
21

Colossal Shrimp Cocktail

french cocktail sauce, lemon (gf)
25

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

Meyer Lemon Risotto

*saffron, parmigiano reggiano,
summer squash*
25

Cobb Salad

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

Caesar Salad

parmesan, crouton, lemon, caesar dressing
15
add chicken +7, shrimp +16

Desserts

12

Rhubarb Pavlova

strawberry compote, passionfruit sorbet
(v, gf)

Key Lime Tart

chantilly cream, dulce de leche, coconut sorbet
(n)

Black Forest Gateau

*chocolate cake, whipped cream, brandy cherry,
raspberry coulis, nutella ice cream (n)*

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.