



## Wines by the Glass

### Champagne & Sparkling

**Canarad-Duchêne**  
*brut | champagne, france | NV*  
18

**Chandon**  
*brut rosé | california | NV*  
18

### White

**Bernardus**  
*chardonnay | monterey county | 2019*  
18

**Soléna**  
*pinot gris | willamette valley | 2020*  
17

**Willm**  
*riesling | alsace | 2020*  
17

**Cape Mentelle**  
*sauvignon blanc, semillon | australia | 2019*  
18

### Rosé

**Peyrassol La Croix**  
*méditerranée, france | 2021*  
17

**Minuty**  
*côte de province | 2018*  
25

### Red

**Row Eleven**  
*pinot noir | santa barbara | 2020*  
18

**Comtess**  
*bordeaux blend | bordeaux, france | 2018*  
20

**Quilt**  
*cabernet sauvignon | napa valley, california | 2019*  
25

**Padrillos**  
*malbec | mendoza, argentina | 2020*  
18

## 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 12

**Stella**

**Yuengling**

**Allagash White**



## Appetizers

### BLT Deviled Eggs

*applewood smoked bacon, arugula purée,  
tomato relish, breadcrumbs*

14

### Soup du Jour

*ask your server for today's selection*

14

### Caesar Salad

*parmesan, crouton, lemon, caesar dressing*

15

### Cobb Salad

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

18

### Colossal Shrimp Cocktail

*spicy cocktail sauce, lemon (gf)*

28

### Truffle Fries

*finest herbs mayo (v)*

15

## Entrees

### Turkey Club

*bacon, avocado, mayonnaise, gruyere, lettuce, tomato,  
mustard, french fries*

25

### Kingbird Burger

*black angus beef, cheddar, fried pickle onions,  
special sauce, brioche bun, french fries*

26

### Grilled Swordfish

*sun-dried tomato tapenade, swiss chard,  
beurre blanc (gf)*

42

### Penne Puttanesca

*caper, olives, peperoncini, parmesan (v)*

28

### Rueben

*house cured pastrami, sauerkraut, thousand  
island dressing, gruyere, rye bread*

28

### Pork Belly French Dip

*house cured and braised pork belly, onions, mushrooms,  
horseradish aioli, au jus*

25

## 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.