



Wines by the Glass

Champagne & Sparkling

Simonnet-Febvre
cremant brut rosé | burgundy | NV
22

Laurent-Perrier "La Cuvée"
brut | champagne, france | NV
36

White

Tunella
pinot grigio | friuli, italy | 2021
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 | 2021
19

Red

Colomé
malbec | salta, argentina | 2020
20

CrossBarn by Paul Hobbs
pinot noir | sonoma coast | 2020
23

Château Larose Perganson
bordeaux blend | haut-médoc, france | 2018
25

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

Tomato Bisque
parmesan cream, basil
 17

Tuna Crudo
evoo, capers, lemon
 29

Colossal Shrimp Cocktail
french cocktail sauce, lemon (gf)
 25

Truffle Fries
fines herbs mayo (v)
 17

Salade Lyonnaise
*lardon, frisée, crouton, poached egg,
 warm vinaigrette*
 25

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

Oyster on the Half Shell
house made cocktail sauce, mignonette
 East Coast 36
 West Coast 42

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*
 29

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

Grilled Kale Caesar
parmesan, crouton, anchovy
 21
add chicken +12, shrimp +16

Desserts

12

Deconstructed Lemon Tart
*sable, lemon cream, italian meringue, fennel pol-
 len gastrique, almond streusel, vanilla gelato*
 (n)

Black Forest Tart
*chocolate sable, sour cherry jam, cherry chocolate
 ganache, cherry mousse*
 (vg, gf)

Orange Cardamom Olive Oil Cake
*olive oil cake, mascarpone whipped cream,
 orange caramel, ginger streusel*

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.