



**WINES BY THE GLASS**

SPARKLING WINE 10	MOSCATO 10
PINOT GRIGIO 10	STILL ROSÉ 10
CHARDONNAY 10	SPARKLING ROSÉ 10
RIESLING 10	

**CANNED BEER, CIDER AND SELTZER SELECTIONS**

BUD LIGHT (12OZ) 6	STELLA ARTOIS (12OZ) 6	OMB CAPTAIN JACK PILSNER (16OZ) 10
LANDSHARK LAGER (12OZ) 6	AMB SCARLET ROSE CIDER (12OZ) 7	OMB COPPER AMBER ALE (16OZ) 10
DOGFISH HEAD SEA QUENCH SOUR ALE (12OZ) 7	ANDERSON VALLEY BLOOD ORANGE GOSE (12OZ) 7	WHITE CLAW RASPBERRY HARD SELTZER (12OZ) 6
MICHELOB ULTRA (12OZ) 6	CATAWBA WHITE ZOMBIE ALE (16OZ) 10	WHITE CLAW MANGO HARD SELTZER (12OZ) 6

**DESSERTS**

BOURBON CRÈME BRULEE 12  
Madagascar Vanilla, Langue de Chat Biscuits

SACHER CHOCOLATE TORTE 12  
Apricot Preserves, Dark Cocoa Glaze

TRIO OF SWEET BISCUITS 10  
Sable Breton, Chocolate Dipped Madeleines, Almond  
Financiers

FRESH BAKED PASTRY BASKET 10  
House Made Croissants, Pain au Chocolat, Petit Pumpkin  
Muffins

**APPETIZERS**

ARTISANAL CHEESE & MEAT BOARD 20  
Cloth Bound Cheddar, Smoked Goat Cheese, Blue Cheese,  
Prosciutto  
Salami Vesuvio, Black Mustard, Pickled Vegetables, Grilled  
Baguette

EDAMAME HUMMUS & PINEAPPLE SALSA 12  
Green Curry, Lava Salt, Blue Corn Tortilla & Plantain  
Chips

AVOCADO TOAST 16  
Arugula, Cherry Tomatoes, Hard Boiled Egg, Olive Oil

**SALADS**

SPINACH SALAD 15  
Roasted Pears, Cornbread, Feta Cheese, Orange Segments,  
Toasted Pecans, Basil Oil

TUMERIC CHICKEN SALAD STUFFED AVOCADO 19  
Mixed Greens, Cucumber, Citrus Vinaigrette

ANCIENT GRAINS SALAD 15  
Quinoa, Buckwheat, Amaranth, Squash, Pumpkin Seeds,  
Cherry Tomato, White Balsamic Vinaigrette  
ADD SALMON 12 ADD SHRIMP 12 ADD CHICKEN  
9

ASIAN SALAD 15  
Baby Kale, Red Cabbage, Cucumber, Peanuts, Shredded  
Carrots, Edamame, Soy & Ginger Vinaigrette  
ADD SALMON 12 ADD SHRIMP 12 ADD CHICKEN  
9

**COBB SALAD 17**

Romaine, Turkey Breast, Blue Cheese, Avocado, Hard  
Boiled Egg, Bacon, Cherry Tomato, Buttermilk Ranch

**SANDWICHES (SERVED WITH HOUSE CHIPS & A PICKLE)**

TURKEY CLUB WRAP 15  
Shaved Turkey, Smoked Bacon, Arugula,  
Tomato, Provolone, Pesto Mayo, Spinach Tortilla

GRILLED CHICKEN WRAP 14  
Romaine, Cheddar, Garlic Herb Tortilla

CROQUE MONSIEUR 15  
Buttery Brioche, Shaved Country Ham, Gruyere, Bechamel

CUBAN PANINI 18  
Roasted Pork, Black Forest Ham, Swiss Cheese, Pickle,  
Dijonnaise

*All checks will include a 20% service charge in addition to local taxes.*

*\*Items containing raw ingredients and/or cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.*