



SOUPS

PORK BELLY RAMEN

pork broth, crispy pork belly, fish cake, roasted mushrooms, soft boiled egg, scallions

- with kimchi

13

14

SEAFOOD RAMEN

lobster broth, grilled shrimp, fish cake, krab stick, mushrooms, soft boiled egg, nori

15

SALADS

ROASTED BEET SALAD 7.5

arugula, spinach, goat cheese, almonds, grapefruit vinaigrette

- with grilled chicken breast

- with beef tenderloin

- with grilled shrimp

- with seared tuna

- with tofu

11

16

14

16.5

11

GREEK SALAD 9.5

artichoke & palm hearts, red onion, cucumber, tomato, feta, pepperoncini, red wine vinaigrette

- with grilled chicken breast

- with beef tenderloin

- with grilled shrimp

- with seared tuna

- with tofu

13

18

16

18.5

13

BERRY SALAD 9.5

green leaf, seasonal berries, parmesan, almonds, grapefruit vinaigrette

- with grilled chicken breast

- with beef tenderloin

- with grilled shrimp

- with seared tuna

- with tofu

13

18

16

18.5

13

add quinoa

+1

BETWEEN THE BREAD

LOBSTER BLT

fried green tomatoes, sriracha candied bacon, arugula, scallions

16.5

ROAST VEGGIE PANINI

mushroom, zucchini, carrots, red onion, goat cheese

- with sriracha candied bacon

8.5

12.5

STEAK SANDWICH

beef tenderloin, arugula, parmesan, onion straws, horseradish aioli

16.5

GREEK BURGER

cucumber, tomato, feta, onion, tzatziki

13.5

THAI BURGER

papaya slaw, jalapenos, ginger aioli, cilantro

12.5

CHEESE BURGER

lettuce, tomato, onion, pickle (upon request)

12

* SUB CHICKEN BREAST FOR ANY BURGER

SMALL PLATES

STINKY BUNZ

made famous from our food truck days

seared pork belly with kimchi

fried zucchini with crispy garlic & shallots

panko fried shrimp with papaya slaw & ginger aioli

duck confit with pickled daikon

red curry crispy chicken with cucumber mint yogurt

chinese bbq pork with pickled radish

4.5

4

4.5

6

4.5

4.5

TRUFFLED TATER TOTS

with lemon creme fraiche

6.5

DEVILED EGGS

choose five: bleu & bacon or everything bagel

10

SAVORY PLATES

JAP CHAE

gluten free noodles, sauteed vegetables, scallions, sesame soy sauce

7.5

- with grilled chicken breast

- with beef tenderloin

- with grilled shrimp

- with seared tuna

- with tofu

11

16

14

16.5

11

LOBSTER MAC

gruyere, white cheddar, parmesan, panko

11.5

- with sriracha candied bacon

13.5

CRISPY WINGS

spicy korean bbq or curried coconut

with cucumber mint yogurt

10



SWEET TOOTH

S'MORES <i>homemade toasted marshmallow, crispy cookie crumble, chocolate torte</i>	10
SEASONAL CHEESECAKE <i>please inquire with your server</i>	10
CHOCOLATE INDULGENCE <i>flourless chocolate torte, blueberry balsamic coulis</i>	10
BEIGNETS <i>3 deep fried buns, powdered sugar</i> <i>add blueberry balsamic coulis or salted caramel</i>	6 +1
LEMON SORBET <i>blueberry coulis</i>	7

BEVERAGES

SODA	2	SAN PELLEGRINO	6
ICED TEA	2.5	GINGER BEER	3.5
FRESH SQUEEZED JUICES <i>see server for varieties</i>	3.5	FRENCH PRESS COFFEE <i>BLIND TIGER</i>	4
HOUSE MADE LEMONADE <i>traditional or strawberry</i>	3.5	<i>sm</i>	7
MOCKTAIL <i>non-alcoholic cocktail ~ see server for varieties</i>	5	HOT TEA <i>see server for varieties</i>	2.5
		<i>lg</i>	

COCKTAILS ~ happy hour

LEBLON JAMES <i>leblon cachaca, old port rum, tamarind, guava, almond orgeat, lime</i>	7
THE GIRL NEXT DOOR <i>fontana pisco, almond orgeat, lime, ruby port float</i>	7
RYE OLD FASHIONED <i>old overholt, aromatic & orange bitters</i>	7
HIBISCUS MARGARITA <i>herradura re posado tequila, lime, hibiscus nectar</i>	7
KURRANT BRAMBLE <i>damrak gin, fresh berries, crème de mure & cassis</i>	7
MOSCOW MULE <i>reyka vodka, house ginger syrup, lime, ginger beer</i>	7
THE BLACKBIRD SANGRÉE <i>house sangria: white wine, elderflower, peach, blackberry</i>	7

BUBBLES

WINE

CLOT D'IVERN - BRUT <i>beautiful, fruit driven brut</i>	6	21	HOUSE WHITE <i>ask server</i>	6	21
G.H. MUMM			HOUSE RED <i>ask server</i>	6	21
CORDON ROUGE - BRUT <i>wonderfully round, fresh, fruit & caramel</i>		50			