

snacks

Gougères (cheese puffs)	v, g, d	12
Risotto Croquettes	v, g, d	12
parmesan, black truffle oil		
Tarte Alsacienne	g	12
bacon, onions, crème fraîche		
“Faux” Gras	d, g	14
chicken liver mousse, toasted rustic bread		
Pate de Campagne	g, n, d	13
pork, duck, pistachio, pickles, toasted rustic bread		
Chicken Nuggets	g, d	12
siracha honey, dijon sauce		

raw bar

Shrimp Cocktail	p, sh	19
five jumbo shrimp		
Oysters ~ Chef’s Daily Selection	p, sh	20
half dozen		

appetizers

Soupe du Jour		10
ask your server		
Onion Soup	v, g, d	12
miso broth, gruyère, provolone, scallion		
Beets & Warm Goat Cheese Toast	v, n	16
fig, pine nuts, balsamic vinaigrette		
Chopped Salad	d, g	16
salami, chickpeas, tomato, red onion, mozzarella		
Wedge Salad	d	15
iceberg lettuce, bacon, tomato, blue cheese dressing		
Salad Lyonnaise	g	18
frisée, lardons, scallions, sunny egg, croûtons		
Chopped Kale	v, d, g, n	16
tomato, celery, dried cranberries, parmesan		
Goat Cheese Caesar	g, d, p	16
tomato, aged parmesan, croûton		
Jumbo Prawns	p, g, d, sh	22
on toast, créole sauce		
Steak Tartare	g	19
parisian style, french fries		
Crab Cakes	sh, d, g	22
lobster bisque		

burgers & fries

Prime Burger	d, g	21
brioche bun, cheddar, caramelized onions, confit tomato, lettuce, potato crisp, chipotle aioli		
Ahi Tuna Burger	p, g, so	25
brioche bun, seaweed, scallions, potato crisp, confit tomato, ginger aioli		
Chicken Burger	d, g	21
brioche bun, confit lemon, caramelized onions, potato crisp, confit tomato, lettuce, jalapeno aioli		
Shrimp Burger	sh, d, g	23
brioche bun, potato crisp, chipotle aioli, frise lettuce, confit tomato		

entrees

Bok Choy Red Curry	v+	25
coconut rice, cauliflower, chickpea, pickled fresno peppers		
Moules Frites	d, sh, g	22
mussels in white wine, shallots, garlic, parsley, butter		
Atlantic Salmon	p	29
broccolini, carrots, bamboo shoots, red pepper coulis sauce		
Fish & Chips	p, g	26
beer battered cod, french fries, tartar sauce		
Branzino “Nicoise”	p	32
confit tomato, green beans, fingerling potato, olives, basil		
Chicken Schnitzel	d, g	27
shallots, capers, brown butter, lemon, green salad		
Rôtisserie Chicken	d	28
half bird, carrot-potato gratin, watercress, sauce diable		
“Michel’s” Fried Chicken	d, g	28
garlic mashed potatoes, watercress, dijon sauce		
Spaghetti Bolognese	d, g	28
dry aged ground beef, pomodoro, parmesan		
Pork Cheeks	d, g	29
slow braised, carrots, celery, onion, truffled pappardelle		
Hanger Steak	d	36
7oz, french fries, rainbow peppercorn sauce		

sides

Green Beans Almondine	v, d, n	10
Broccolini	v	10
Roasted Cauliflower	v, d	10
brown butter, golden raisins, capers		
Garlic Mashed Potatoes	v, d	8
Mac ‘n’ Cheese	v, g, d	10

Menu subject to change based on availability.
If you have special dietary restrictions, please discuss with your server.
diet / v - vegetarian v+ - vegan p - pescatarian
allergens / g - gluten d - dairy n - nuts sh - shellfish so - soy

les vins blancs

gl / btl

Lagaria, Trento, Italia 2019	10 / 38
Pinot Grigio	
Pierre Sparr, Alsace Grande Réserve 2019	11 / 42
Riesling	
Trimbach, Alsace France 2019	11 / 42
Pinot Blanc	
Domaine Bellevue, ‘Touraine’ Loire, France 2021	12 / 46
Rose	
Hahn Estate, Appellation Series, California 2020	12 / 46
Chardonnay	
Château de Chaintres, Maconnais, Burgundy, France 2020	13 / 50
Chardonnay	
Domaine Bellevue, ‘Touraine’ Loire, France 2021	15 / 58
Sauvignon Blanc	
Karine Lauverjat, “Moulin des Vrillères” Loire, France 2020	16 / 62
Sancerre Rosé	
Fattoria Conca d’Oro	12 / 46
Prosecco	
Bichot Rosé, Crémant de Bourgogne	14 / 54
Méthode Champenoise	
Inspiration 1818, Brut, Charles-le-Bel by Bellocart-Salmon	24 / 94
Champagne	

les vins rouges

gl / btl

Domaine Chaume-Arnaud, Southern Rhone 2020	12 / 46
Côtes du Rhône	
Chateau du Cèdre, “Cèdre Heritage” Cahors 2019	13 / 50
French Malbec	
Cœur de Terre, Oregon, Willamette Valley 2018	14 / 54
Pinot Noir	
Klinker Brick, Lodi 2018	14 / 54
Cabernet Sauvignon	
Tornatore, Etna Rosso 2018	15 / 58
Nerello Mascalese	
Nicolas Rossignol, Bourgogne 2017	19 / 74
French Pinot Noir	
Requiem, Columbia Valley, Washington 2020	20 / 78
Cabernet Sauvignon	
Château Lassègue, Saint-Emilion 2017	24 / 94
Bordeaux Blend	

beverages

Glass Bottled Soda	5	Still Water	10
Coke, Diet or Sprite		Sparkling Water	10
Arnold Palmer	5	Bottled Lemonade	6
lemonade & ice tea			
Q Drink	5		
Grapefruit, Ginger Beer or Kola			

See our Wine Menu for a full selection of wines by the bottle.
Menu subject to change based on availability.

everyday cocktails / 15

Central Velvet Mojito
White rum, fresh lime, mint velvet felernum
Bourbon Peach Ice Tea
House bourbon, peach shrubb, lemon juice, ice tea
Central Spiced Manhattan
House Rye, spiced maple, amaro
Central Cosmopolitan
Ketel One Vodka, cranberry shrubb, orangecello, lime juice
Don Paloma
Don Julio Blanco Tequila, lime juice, grapefruit soda
Bucket List
Ketel One Botanicals Grapefruit & Rosé, fresh berry soda
Spicy Mezcal Hibiscus
Infused Margarita
Mezcal, fresh lime, agave salt rim
Fig Old Fashioned
House bourbon, fig syrup, angostura bitters
Moscow/Kentucky Mule
k1 vodka/bulleit bourbon, lime juice
Q ginger beer

mocktails / 8

Berry Mule
berry, coconut purée, fresh lime juice, ginger beer
Basil Orgeat Lemonade
fresh basil, lemon juice, orgeat

illy cold brew / 8

Flat Black or Aria

cocktails / 9

- Bucket List
Ketel One Botanicals Grapefruit & Rosé,
fresh berry soda
- Don Paloma
Don Julio Blanco Tequila, lime juice, grapefruit soda
- Jane & Ginger
Jane Walker Scotch, ginger ale
- Sunset 75
Tanqueray Sevilla, lemon juice, sparkling wine

food to share

- Gougères *v, g, d* 10
cheese puffs, gruyere, parmesan
- Pate de Campagne *g, n, d* 11
pork, duck, pistachio, pickles,
toasted baguette
- Chicken Nuggets *g, d* 11
Sriracha honey, Dijon sauce
- French Fries 9
three aiolis - chipotle, ginger, jalapeño
- Truffled Risotto Croquettes *v, g, d* 11
parmesan
- Tarte Alsacienne *g, d* 10
bacon, onions, crème fraîche
- Cheese Board *v, g, d* 10
apricots, walnuts, grilled bread
- Mini Burgers *g, d* 3 for \$15 / 6 for \$28
tuna, chicken, beef
- Oysters on the Half Shell *p, sh*
1/2 dz for 18 / dz for 36
- “Faux” Gras *g, d* 12
chicken liver mousse, toasted baguette

wines by the glass / 9

les vins blancs

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Rosé
- Blanc de Blancs or Rosé
Méthode Champenoise

les vins rouges

- Pinot Noir
- Cabernet Sauvignon
- Malbec
- Côtes-du-Rhône

draft beers / 8

- Victory Pilsner
- Troeg’s Perpetual IPA
- El Trono Lager

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diet / v - vegetarian v+ - vegan p - pescatarian
allergens / d - dairy g - gluten n - nuts sh - shellfish so - soy

CHARDONNAY

Château de Chaintrex, Maconnais, Burgundy France 2020	13 / 50
Hahn Estate, Appellation Series, Arroyo Seco Santa Lucia Highlands, California 2020	12 / 46
Booker, My Favorite Neighbor Blanc, Paso Robles California 2021	65
Jean-Paul Paquet, Domaine Fussiacus, Saint-Véran Burgundy, France 2020	75
Miner, Oakville, Napa Valley California 2019	80
Jean-Louis Chavy, Bourgogne, Beaune France 2019	85
La Follette, “Sun Chase Vineyard” Sonoma Coast, California 2018	90
Withers, Peters Vineyard, Sonoma Coast California 2018	95
Domaine Geuguen, Chablis, Premier Cru Burgundy, Vaucoupin France 2021	100
Rombauer Vineyards, Los Carneros, St. Helena California 2021	110
Hyde de Villaine, Hyde Vineyard Carneros, Napa Valley California 2017	120
Jean-Claude Bachelet et Fils, Chassagne-Montrachet 1er Cru, “Les Macherelles” France 2018	200

RIESLING

Pierre Sparr, Alsace Grande Réserve, France 2020	11 / 42
50 Degree, Rheingau, Germany 2019	75
Dr. Loosen, Spatlese Erdener, Treppchen 2020	100

ROSÉ

Karine Lauverjat, Sancerre Rosé “Moulin des Vrillères” Loire France 2021	16 / 62
Domaine Bellevue, ‘Touraine’ Loire, France 2021	12 / 46
Nizas, Le Clos Rose, Languedoc, France 2021	70
Château Barbebelles, Cuvee Madeleine Provance, France 2021	80

OTHER VARIETALS

Trimbach, Alsace France Pinot Blanc 2019	11 / 42
Le Chant Baron by Domaine des Herbauges Muscadet, Côtes de Grandlieu, France 2020	50
Francois Villard, Viognier IGT “Contours de Deponcins” France 2020	70
Château Yvonne, Saumur Blanc Chenin Blanc, Loire France 2019	115

SPARKLING

Fattoria Conca d’Oro Prosecco	12 / 46
Bichot Rosé, Crémant de Bourgogne Méthode Champenoise	14 / 54
1818 Charles-le-Bel by Billecart-Salmon Champagne	24 / 94
Beau Joie, Brut Champagne	100
Veuve Clicquot, Brut Champagne	150
Billecart-Salmon, Extra Brut, Vintage 2009 Champagne	199
Billecart-Salmon, Brut Cuvee “Nicolas Francois” Mareuil-sur-Ay, Champagne France 2007	300
Billecart-Salmon, Elisabeth Rosé Champagne 2008	400

SAUVIGNON BLANC

Domaine Bellevue, ‘Touraine’ Loire, France 2021	15 / 58
Honig, Napa Valley, Rutherford California 2021	65
Groth, Oakville, Napa, California 2021	70
St Supery, Dollarhide Estate, Napa Valley California 2021	75
Christian Lauverjat, Sancerre, “Perle Blanche” Loire, France 2021	80
Karine Lauverjat, Pouilly-Fume, Loire France 2020	90
Alphonso Mellot, La Moussière, Sancerre Upper Loire, France 2020	150
Domaine Didier Dagueneau, “Silex” Loire, France 2014	175

ITALIAN

Lagaria, Trento, Pinot Grigio Italia 2021	10 / 38
Pietradolce Etna Bianco, Sicily, Italia 2019	55
Varvaglione, 12 e Mezzo Malvasia del Salento 2020	60
Pieropan, Soave, Italia 2021	65
Montonale - Montunal, Lombardia Northern Italia 2016	70
Bruno Giacosa, Roero Arneis, Northern Italia 2020	90

CABERNET / USA

Requiem, Columbia Valley, Washington 2020 20 / 78

Klinker Brick, Lodi 2018 14 / 54

Louis M. Martini, Napa Valley 2018 80

Mount Veeder, Napa Valley, 2019 85

Booker, My Favorite Neighbor, Paso Robles 2019 90

Orin Swift, Abstract 2020 100

Stags’ Leap, Napa Valley 2019 120

Orin Swift, Palermo, Napa Valley 2019 150

Caymus, Grace Family Vineyard 2020 200

Justice, New Frontier, Napa Valley 2018 450

PINOT NOIR / USA

Coeur de Terre, Oregon, Willamette Valley 2019 14 / 54

Oregon Territory, Paul O’Brien, Oregon 2018 65

Chalk Hill, Sonoma Coast 2019 75

En Route, Far Niente, Russian River Valley, 2019 85

Brewer-Clifton, Santa Rita Hills 2020 100

Withers, Peters Vineyard, Sonoma Coast 2018 120

Hyde de Villaine, Ygnacia, Hyde Vineyard 290

Napa Valley 2018

MALBEC

Château du Cèdre, “Cèdre Heritage” 2019 13 / 50

Cahors, France

Familia Mayol, “Finca Pircas” Malbec 60

Mendoza, Argentina 2016

Château du Cèdre, Cahors, France 2019 70

IBERIAN PENINSULA

Viña Real, Rioja Reserva Tinto 2015 65

Spain

Jose Maria da Fonseca, Domini Plus, Douro 2015 45

Portugal

ITALIAN

Tornatore, Etna Rosso 2019, Nerello Mascalese ... 15 / 58

Tolaini, Giovanni Valdisanti, Tuscany IGT 2018 85

Varvaglione, Papale Primitivo di Manduria 2017 90

Arceno, Valadorna, Super Tuscan 2018 100

ZINFANDEL / USA

Renwood Amador Ice 65

Amador County, California 2019

Marietta, Angeli 90

Alexander Valley, California 2017

BORDEAUX

Château Lassègue, Saint-Émilion 24 / 94

Right Bank 2018

Château Larose-Trintaudon, Haut-Medoc 75

Left Bank 2018

Château Croix de Labrie, Grand Cru, Saint-Emilion 80

Right Bank 2018

Château Lusseau, Graves 90

Left Bank 2016

Château Arnould, Haut-Médoc 120

Left Bank 2018

Château des Eyrins, Margaux 150

Left Bank 2019

Château Pichon Baron, Les Griffons, Pauillac 210

Left Bank 2018

Château Nenin, Pomerol 300

Right Bank 2011

Château Latour, Les Forts de Latour, Pauillac 600

Left Bank 2012

PINOT NOIR / FRANCE

Nicolas Rossignol, Bourgogne 2017..... 19 / 74

Christian & Kevin Lauverjat, Sancerre Rouge 70

“Moulin des Vrillères” Loire 2019

Domaine Armelle et Bernard Rion, La Croix Blanche 90

Bourgogne 2020

Domaine Lorenzon, Clos du Chapitre 150

Mercurey 2017

Domaine Nicolas Rossignol, Pommard 180

Bourgogne 2018

Alphonse Mellot, Sancerre ROUGE “En Grand Champs”..... 220

Loire 2014

Clos des Lambrays, Morey-St-Denis 320

Morey-St-Denis 2019

RHONE VARIETALS

Domaine Chaume-Arnaud, Cotes du Rhone 12 / 46

Southern Rhone 2020

E. Guigal, Côtes-du-Rhône 70

Northern Rhône 2018

Domaine la Roubine, Gigondas 80

Southern Rhone 2020

Domaine les Bruyères, Crozes-Hermitage 100

“Les Croix” Old Vine Syrah, Northern Rhone 2017

Berthet-Rayne, Chateauneuf du Pape, “Futs de Chene” 110

Southern Rhone 2016

Domaine du Tunnel, Cornas, Syrah 180

Northern Rhone 2020

desserts

Michel's Chocolate Bar <i>g, d, n</i>	14
crispy hazelnut, chocolate mousse, praline sauce, caramel pearls	
Lemon Eggceptional <i>g, d, n</i>	15
lemon curd, French meringue, pralines, coconut sorbet	
Passion Fruit & Mango Cheesecake ...	15
<i>d, g, n</i>	
Napoléon <i>g, d</i>	12
puff pastry, crème diplomate, sauce anglaise	
Crème Brûlée <i>d</i>	15
Chocolate Mousse <i>d</i>	12
Grandma's recipe, raspberry	
Banana Split <i>d, n</i>	16
whipped cream, fresh pineapple, pralines, trio of ice creams	
Profiteroles <i>g, d</i>	12
puff pastry, vanilla ice cream, chocolate-coffee sauce	
Trio of Ice Creams* or Sorbets <i>*d</i>	10
Chef's selection daily	

We offer a fine selection of
after dinner drinks, teas, and coffees.

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after dinner drinks

SWEET WINE / PORT

Taylor Port 10y 15

Fonseca Tawny Port 20y 25

Fonseca Unfiltered 2014 LBV 20

Château Les Justices Sauternes 15

COGNAC / ARMAGNAC / CALVADO

Hennessy VSOP 25

Hennessy XO 30

Darroze Bas Armagnac 33

Bapt & Clem’s Calvados 35

BOURBON

Fuji Japanese Whisky 35

James E. Pepper 1776 20

Whistle Pig 12y 20

Whistle Pig 15y 60

Pappy Van Winkle 12y 75

Pappy Van Winkle 14y 90

SCOTCH

Glenmorangie 14y 16

Oban 18y 30

Dalmore 15y 35

Belvenie 17y 33

Johnnie Walker Gold 25

J.W. Special Edition 18y 30

J.W. King George V 90

DIGESTIVES

Benedictine 13

Grand Marnier 14

Disaronno Amaretto 13

Fernet-Branca 12

Sambuca 15

TEQUILA

Don Julio 1942 42

Don Julio Reposado 15

Casa Amigos Blanco 18

Casa Amigos Reposado 20

Tres Generacions Blanco 14

Tres Generacions Reposado 16

El Silencio Mezcal 13

Clase Azul 35

after dinner drinks

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Tres Generacions Reposado 16

El Silencio Mezcal 13

Clase Azul 35

INSERT DAYS / TIMES HERE
\$?? ADULT

Theater Menu

Choice of one from each course.

appetizer

French Onion Soup
Swiss cheese “Gratinee”

Goat Cheese Caesar Salad
Vermont goat cheese, tomato

Pumpkin Soup “Cappuccino”
Porcini mushroom, black truffle

main course

Central Thanksgiving Turkey
gravy & mushroom stuffing,
cranberry sauce, potato gratin

Seared Salmon
hot & sour mushroom broth

Steak Frites
French fries, peppercorn sauce

Fried Chicken
garlic mash, dijon sauce

Mushroom Bolognese
Cacarecce pasta, cashew parm

dessert

Sweet Potato Cheesecake
pecan streusel, espresso caramel sauce

Coconut Sundae
caramelized almond, chocolate sauce

Central Chocolate Bar
hazelnut sauce, chocolate pearls

Ice Cream or Sorbet
vanilla & chocolate, coconut & pear

We offer a fine selection of
after dinner drinks, teas, and coffees.

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\$?? ADULT

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Choice of one from each course.

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cranberry sauce, potato gratin

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hot & sour mushroom broth

Steak Frites
French fries, peppercorn sauce

Fried Chicken
garlic mash, dijon sauce

Mushroom Bolognese
Cacarecce pasta, cashew parm

dessert

Sweet Potato Cheesecake
pecan streusel, espresso caramel sauce

Coconut Sundae
caramelized almond, chocolate sauce

Central Chocolate Bar
hazelnut sauce, chocolate pearls

Ice Cream or Sorbet
vanilla & chocolate, coconut & pear

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NOVEMBER 24, 2022

Thanksgiving Day Menu

appetizer

Onion Soup <i>v, g, d</i>	12
miso, gruyère, provolone, scallion	
Butternut Squash Soup <i>d, g</i>	10
Chopped Kale <i>v, d, g, n</i>	16
tomato, celery, dried cranberries, parmesan	
Goat Cheese Caesar <i>g, d</i>	16
tomato, aged parmesan, croûton	
Gougères (cheese puffs) <i>v, d, g</i>	12
Risotto Croquettes <i>v, d, g</i>	12
parmesan, black truffle oil	
Pate de Campagne <i>g, n, d</i>	13
pork, duck, pistachio, pickles, toasted rustic bread	
Chicken Nuggets <i>g, d</i>	12
siracha honey, dijon sauce	

main course

Bok Choy Red Curry <i>v+</i>	25
coconut rice, cauliflower, chickpea, pickled fresno peppers	
Atlantic Salmon <i>p</i>	29
broccolini, carrots, bamboo, red pepper coulis sauce	
Branzino “Nicoise” <i>p</i>	32
confit tomato, green beans, fingerling potato, olives, basil	
Michel’s Fried Chicken <i>g, d</i>	28
garlic mashed potatoes, watercress, dijon sauce	
Central Thanksgiving Turkey	40
stuffing, garlic mash potato, corn bread, french green peas, cranberry sauce	
Prime Burger <i>g, d</i>	21
brioche bun, cheddar, caramelized onions, confit tomato, lettuce, potato crisp, chipotle aioli	
Spaghetti Bolognese <i>d, g</i>	28
dry aged ground beef, pomodoro, parmesan	
Hanger Steak <i>d</i>	36
7oz, french fries, rainbow peppercorn sauce	

sides

Green Beans Almondine <i>v, d, n</i>	10
Broccolini <i>v</i>	10
Roasted Cauliflower <i>v, d</i>	10
brown butter, golden raisins, capers	
Garlic Mashed Potatoes <i>v, d</i>	8
Mac ‘n’ Cheese <i>v, g, d</i>	10

dessert

Michel’s Chocolate Bar <i>g, d, n</i>	14
crispy hazelnut, chocolate mousse, praline sauce, caramel pearls	
Profiteroles <i>g, d</i>	12
puff pastry, vanilla ice cream, chocolate-coffee sauce	
Crème Brûlée <i>d</i>	15
Trio of Ice Creams* or Sorbets * <i>d</i>	10
Chef’s selection daily	
Pumpkin Pie <i>g, d, n</i>	15

We offer a fine selection of after dinner drinks, teas, and coffees.

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diet / *v* - vegetarian *v+* - vegan *p* - pescatarian
allergens / *g* - gluten *d* - dairy *n* - nuts *sh* - shellfish *so* - soy