



GREEN WINE REVOLUTION

"Organic, Biodynamic, Sustainable Farming"

DEVIL EGG

(Cage Free)

Smoked Trout Roe

*2023 Domaine de la Combe, Vendange Nocturne
Loire Valley, France (Melon Blanc)*

LOBSTER BENEDICT

(MSC certified sustainable Seafood)

Fried Green Tomato, Tomato Jam, Frisee, Hollandaise Sauce

*2021 Escoda-Sanahuja, Els Bassots
Catalunya Spain (Skin-contact Chenin Blanc)*

YARDBIRD BLUE PLATE

(Locally sourced poultry)

Lewellyn's Fine Fried Chicken, Spiced Watermelon
Buttermilk Biscuit

*2022 DB Schmitt, Spätburgunder
Rheinhessen, Germany (Pinot Noir)*

FLOURLESS CHOCOLATE CAKE

(Keto & diabetic friendly)

Dark Chocolate Ganache, Maldon Salt

\$88++ per person

\$40++ Wine Pairing

*Menu is subject to change due to availability of fresh and seasonal produce.
Prices displayed are subject to prevailing goods & services tax.*