



The Finch

Menu Prices — August 25, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Honey Stung Chicken and Waffles Sweet cream waffle, buttermilk fried chicken, hot honey, bourbon-infused maple syrup.	\$16.95
Volcano Rock Shrimp Volcano sauce, spiced peanuts, sliced scallions.	\$15.45
Steak and Eggs NY strip, herb-roasted potatoes, horseradish crème, choice of scrambled or over easy eggs.	\$19.45
Brûléed Bananas French Toast Pain doré garni de bananes caramélisées au chalumeau. Recouvert de ricotta fouettée et sucrée, d'un sirop de caramel aux...	\$15.95
Gorgonzola Waffle Fries Frites gaufrées nappées d'une sauce onctueuse au gorgonzola, parsemées de morceaux de fromage bleu et d'oignons verts.	\$14.95
Battered Fries	\$8.00
Chicken Lollipops Golden brown fried chicken, golden bbq sauce, celery, carrots, ranch.	\$15.45
Wedge Iceberg wedge, heirloom tomatoes, smoked bacon, buttermilk blue cheese dressing, blue cheese crumbles, chives.	\$14.95
Chicken Potstickers Délicatement poêlées, ces bouchées de poulet sont accompagnées de mayo épicée et de crème wasabi. Servies avec une salad...	\$12.95
The Greek Romaine & butter lettuce, feta, diced cucumbers & tomatoes, kalamata olives, pickled red onion, herb vinaigrette, garlic...	\$16.45
Brunch Tacos Flour tortillas, spicy beef chorizo, scrambled eggs, herb-roasted potatoes, avocado purée, white cheddar, roasted tomato...	\$15.95
Short Rib Hash Red wine demi glazed short rib, herb-roasted potatoes, sunny side egg, caramelized onions, mushrooms, grilled poblanos,...	\$16.45

Brunch - Starters	
ITEM	PRICE
Gorgonzola Waffle Fries (Brunch - Starters) Creamy gorgonzola sauce, green onion, blue cheese crumbles.	\$14.95
Chicken Lollipops (Brunch - Starters) Golden brown fried chicken, golden bbq sauce, celery, carrots, ranch.	\$15.45
Chicken Potstickers (Brunch - Starters) Pan-seared, spicy mayo, wasabi cream, ponzu, napa cabbage salad, lemongrass, furikake seasoning.	\$12.95
Szechuan Chili Chicken Roasted peanuts, toasted szechuan peppercorns, teardrop peppers, charred scallion aioli.	\$12.95
Donut Holes Sucrées à la cannelle et servies avec des trempettes pour rehausser chaque bouchée : fondant au Nutella, crème anglaise...	\$11.95
Cowboy Queso Texas classic queso, spicy ground beef & birria, black bean corn pico, guacamole, cilantro, tortilla chips.	\$16.95
Meatballs San marzano tomato sauce, house whipped ricotta, focaccia, calabrian chilis.	\$14.95
Volcano Rock Shrimp (Brunch - Starters) Volcano sauce, spiced peanuts, sliced scallions.	\$15.45

Brunch Entrées	
ITEM	PRICE
Honey Stung Chicken and Waffles (Brunch Entrées) Sweet cream waffle, buttermilk fried chicken, hot honey, bourbon-infused maple syrup.	\$16.95
Steak and Eggs (Brunch Entrées) NY strip, herb-roasted potatoes, horseradish crème, choice of scrambled or over easy eggs.	\$19.45
Short Rib Hash (Brunch Entrées) Red wine demi glazed short rib, herb-roasted potatoes, sunny side egg, caramelized onions, mushrooms, grilled poblanos,...	\$16.45
Brunch Tacos (Brunch Entrées) Flour tortillas, spicy beef chorizo, scrambled eggs, herb-roasted potatoes, avocado purée, white cheddar, roasted tomato...	\$15.95
Smoke Bacon Melt Sourdough, cheddar, avocado, scrambled eggs, heirloom tomato, chipotle aioli, herb-roasted potatoes.	\$16.95
Brûléed Bananas French Toast (Brunch Entrées) Vegetarian. Sweet whipped ricotta, texas pecan caramel syrup, powdered sugar, seasonal berries.	\$15.95
Roasted Herb Chicken Roasted poblano polenta, grilled broccolini, citrus herb jus, chives.	\$20.95

Brunch - Soup & Salads	
ITEM	PRICE
The Greek (Brunch - Soup & Salads) Romaine & butter lettuce, feta, diced cucumbers & tomatoes, kalamata olives, pickled red onion, herb vinaigrette, garlic...	\$16.45
Wedge (Brunch - Soup & Salads) Iceberg wedge, heirloom tomatoes, smoked bacon, buttermilk blue cheese dressing, blue cheese crumbles, chives.	\$14.95
French Onion Soup Melted Swiss & havarti, toasted baguette, chives.	\$11.45
Buffalo Chicken Cobb Buttermilk fried chicken, chopped romaine, diced tomatoes, cucumbers, sliced egg, smoked cheddar, red onion, applewood b...	\$17.95

Brunch - Sides	
ITEM	PRICE
Battered Fries (Brunch - Sides)	\$8.00
Thick-cut Smoked Bacon Cuit lentement pour une texture tendre, notre bacon fumé à coupe épaisse est préparé avec une marinade secrète qui enric...	\$8.00
Jalapeño Sausage	\$8.00
House Salad	\$8.00
Sweet Potato Fries	\$8.00
Fruit-seasonal	\$8.00
Chef’s Hash	\$8.00

Brunch - Handhelds	
ITEM	PRICE
Blackened Redfish Tacos Flour tortillas, ancho chile slaw, mango pico, cilantro.	\$17.45

ITEM	PRICE
French Dip Thinly shaved medium rare house-roasted prime rib, havarti, au jus, horseradish crème, battered fries.	\$18.95
Blackened Chicken Sandwich Baguette grillée garnie de poulet assaisonné, laitue croquante en lamelles, tomates juteuses, oignons rouges tranchés, c...	\$15.95
Royale With Cheese Allen brother’s double smash patty, american cheese, house sauce, ltop, battered fries.	\$16.95

White Rhino Tea & Coffee

ITEM	PRICE
Latte	\$7.00
Hot Tea	\$6.00
Cappuccino	\$6.00

Coffee

ITEM	PRICE
Oatmeal Cookie faux	\$8.00
The Irishman Jameson, black coffee, simple syrup, whipped cream.	\$15.00
Stinger Espresso, honey, cinnamon, cayenne pepper, steamed milk.	\$8.00
Cereal Milk Espresso, vanilla, hazelnut, milk, served over ice.	\$8.00
Espresso Spritz Espresso, vanilla, topo chico. served over ice.	\$8.00

Most Ordered

ITEM	PRICE
Cajun Chicken Gemelli, spicy alfredo, roasted garlic, basil, parmesan confetti focaccia toast points.	\$20.95
Alfredo Mac and Cheese	\$10.95
Crispy Aioli Brussels	\$10.45
White Wine Shrimp Scampi Linguine nappé d'une sauce au beurre d'ail et vin blanc, accompagnée de crevettes juteuses. Tomates anciennes, persil fr...	\$21.45
Chicken Fried Chicken Jalapeño sausage gravy, butter whipped mashed potatoes.	\$21.95
Steak Frites Certified black angus ny strip, l'entrecôte sauce, battered fries.	\$29.95
Volcano Rock Shrimp Volcano sauce, spiced peanuts, sliced scallions.	\$15.45
Honey Sriracha Glazed Salmon Saumon laqué au miel et sriracha rôti sur planche de cèdre, accompagné de pois mange-tout sautés au gingembre et à la sa...	\$25.45
Wedge Iceberg wedge, heirloom tomatoes, smoked bacon, buttermilk blue cheese dressing, blue cheese crumbles, chives.	\$14.95

ITEM	PRICE
Whipped Mashed Potatoes	\$10.95
Short Rib Faux filet braisé accompagné de macaroni crémeux au fromage et piments poblanos grillés, nappé d'une demi-glace aux anch...	\$23.45
Roasted Herb Chicken Roasted poblano polenta, grilled broccoli, citrus herb jus, chives.	\$20.95
Starters	
ITEM	PRICE
Chicken Lollipops Golden brown fried chicken, golden bbq sauce, celery, carrots, ranch.	\$15.45
Jumbo Coconut Shrimp Roasted Coconut Crusted Shrimp, Spiced Rum Apricot Chutney.	\$18.95
Chicken Potstickers Pan-seared, spicy mayo, wasabi cream, ponzu, napa cabbage salad, lemongrass, furikake seasoning.	\$12.95
Crispy Chicken Bites Buttermilk-Brined Chicken, Hot Honey, Comeback Sauce	\$14.45
Cowboy Queso Texas Classic Queso, Spicy Ground Beef & Birria, Black Bean Corn Pico, Guac, Cilantro, Tortilla Chips	\$16.95
Gorgonzola Waffle Fries Creamy gorgonzola sauce, green onion, blue cheese crumbles.	\$14.95
Volcano Rock Shrimp (Starters) Volcano sauce, spiced peanuts, sliced scallions.	\$15.45
Meatballs San marzano tomato sauce, house whipped ricotta, focaccia, calabrian chilis.	\$14.95
Handhelds	
ITEM	PRICE
Blackened Redfish Tacos Flour tortillas, ancho chile slaw, mango pico, cilantro.	\$17.45
French Dip Fines tranches de côte de bœuf maison, cuites à point, garnies de havarti et servies avec un jus savoureux et une crème...	\$18.95
Royale With Cheese Allen brother's double smash patty, american cheese, house sauce, ltop, battered fries.	\$16.95
Blackened Chicken Sandwich Toasted baguette, shredded lettuce, sliced tomatoes, red onion, pickles, boursin cheese, garlic dill mayo, battered frie...	\$15.95
Specialty Cuts	
ITEM	PRICE
12oz Hawaiian Ribeye Grilled Pineapple, Whipped Mashed Potatoes, Caribbean Chili Butter	\$42.50
Baby Back Ribs (Half) Sweet & Spicy Glaze, Sweet Potato Fries, Comeback Coleslaw	\$20.95
Baby Back Ribs (Full) Sweet & Spicy Glaze, Sweet Potato Fries, Comeback Coleslaw.	\$32.95

ITEM	PRICE
Steak Frites (Specialty Cuts) Certified black angus ny strip, l'entrecôte sauce, battered fries.	\$29.95
Filet Grilled broccolini, whipped potatoes, tobacco onions, demi-glace.	\$28.45
Soup & Salads	
Buffalo Fried Chicken Cobb Buttermilk Fried Chicken, Chopped Romaine, Diced Tomatoes, Cucumbers, Sliced Egg, Smoked Cheddar, Red Onion, Applewood B...	\$17.95
Wedge (Soup & Salads) Iceberg wedge, heirloom tomatoes, smoked bacon, buttermilk blue cheese dressing, blue cheese crumbles, chives.	\$14.95
The Greek Romaine & butter lettuce, feta, diced cucumbers & tomatoes, kalamata olives, pickled red onion, herb vinaigrette, garlic...	\$16.45
French Onion Soup Melted Swiss & havarti, toasted baguette, chives.	\$11.45
Sides	
Whipped Mashed Potatoes (Sides)	\$10.95
Battered Fries	\$9.95
Candied Cream Corn	\$10.95
House Salad	\$8.45
Sweet Potato Fries	\$9.95
Crispy Aioli Brussels (Sides)	\$10.45
Alfredo Mac and Cheese (Sides)	\$10.95
Signature Entrées	
Cajun Chicken (Signature Entrées) Gemelli, spicy alfredo, roasted garlic, basil, parmesan confetti focaccia toast points.	\$20.95
Short Rib (Signature Entrées) Roasted poblano mac & cheese, ancho chile demi-glace, tobacco onions.	\$23.45
Honey Sriracha Glazed Salmon (Signature Entrées) Cedar plank-roasted, ginger-soy sautéed sugar snap peas, bell peppers, shiitake mushrooms, baby bok choy.	\$25.45
Blackened Catfish Crawfish Crab Gravy, Pimento Cheese Grits	\$24.95
Four Cheese Ravioli Spicy Italian Sausage & Wagyu Bolognese, Basil, Pecorino, Focaccia Breadcrumbs.	\$19.45
Roasted Herb Chicken (Signature Entrées) Roasted poblano polenta, grilled broccoli, citrus herb jus, chives.	\$20.95
Chicken Fried Chicken (Signature Entrées) Jalapeño sausage gravy, butter whipped mashed potatoes.	\$21.95

ITEM	PRICE
White Wine Shrimp Scampi (Signature Entrées) Linguini, white wine garlic butter, heirloom tomatoes, parsley, pecorino cheese.	\$21.45
Mocktails	
Cucumber Lime Spritz	\$8.00
Strawberry Lemonade	\$8.00
Grapefruit Basil Cooler false	\$8.00
Dessert	
Apple Cheesecake House-Made Cheesecake, Granny Smith Apple Compote, Creme Anglaise.	\$14.00
Cast Iron Cookie Red Velvet Cookie, White Dark Chocolate, Chocolate & Caramel Sauces, Whipped Cream.	\$14.00
Peanut Butter Cake Oreo Crumb Crust, Dark Chocolate Silk, Peanut Butter Cream Cheese.	\$15.00
Madagascar Creme Brulee Sucre de canne brut, baies de saison, menthe fraîche.	\$13.00
White Rhino Tea & Coffee	
Latte	\$7.00
Hot Tea	\$6.00
Cappuccino	\$6.00
Coffee	
Cereal Milk Un espresso corsé, délicatement mélangé avec de la vanille et une touche de noisette, le tout rafraîchi avec du lait et...	\$8.00
Espresso Spritz Espresso, vanilla, topo chico. served over ice.	\$8.00
The Irishman Jameson, black coffee, simple syrup, whipped cream.	\$15.00
Oatmeal Cookie Espresso, vanilla, dash cinnamon, steamed oat milk.	\$8.00
Stinger Un espresso robuste, marié à la douceur du miel avec une touche chaleureuse de cannelle et l'intensité du poivre de Caye...	\$8.00