



COOL COCKTAILS

MudTini / Van Gogh Double Espresso, Amaretto, Bailey's 9.95
TK Cinnamon & Apples / Cinnamon infused bourbon with a hint of apple 9.50
TK Grand Smash / Grand Marnier, muddled mint and lemon 8.50
TK Valentini / Smirnoff Raspberry, Chambord, pineapple pomegranate, cranberry juice 7.95
Espresso Martini / Van Gogh Double Espresso, Tuaca Kahlua 8.75

Blueberry and Mint infused gin/ Served on the rocks 9.50
TK Patron Spice / Patron Silver, jalapeno pepper, grapefruit juice agave nectar, lime juice 11.00
Hammer and Bleu / Hammer & Sickle Vodka, bleu cheese stuffed olives 11.00
Prickly Pear-Tini / Absolut Pear, Stoli Peach, simple syrup, fresh pear 9.00
Mojito / Bacardi Limon, Myer's Dark Rum, lime juice, mint 8.50

APPETIZERS

Asian Lettuce Cups / hoisin, peanut dipping sauce, hot and sour chili sauce Chicken 11/ Shrimp 15
Seasonal Soup du Jour 6
Smoked Chicken Wings / blue cheese, BBQ sauce 9
Rock Shrimp and Sweet Potato Fritters nuoc cham 7
Grafton Village Cheddar Cheese and Bacon Fondue / scallions, crisp potato wedges, sour cream 12

Spicy Yellow Fin Tuna Crunch* cucumber, crisp wontons 8
Crispy Calamari / roasted peppers, young arugula, toasted peanuts, soy aioli 8
Tartar of Pacific Tombo* / avocado, wonton chips, wasabi-yuzu dressing 10
Crisp Maryland Crab Cake / marinated cucumbers, orange aioli, soy-sesame glaze, crispy leeks 9
Fresh Herb and Goat Cheese Fondue / ciabatta bread, broccoli, zucchini 12

Dynamite Roll / Maryland soft shell crab, avocado, spicy aioli, scallion 11
Grilled Filet Mignon* / Truffled "tater tots", frisee, blue cheese fondue 10
Volcano Roll* / shrimp tempura, tuna tartar, tobiko, spicy aioli 11
Chiang Mai Curried Noodles* / seared tenderloin, coconut milk, crispy shallots 7
Sautéed Spinach and Artichoke Dip goat cheese, toasted pita chips 8

SALADS

Hazelnut Crusted Goat Cheese / baby greens, sherry vinaigrette, red beet marmalade 9
Wooden Bowl Garden / buttermilk ranch dressing 6
Baby Spinach and Frisee / toasted pecans, golden raisins, grape tomatoes, Dijon vinaigrette 7
Traditional Caesar / romaine hearts, parmesan, anchovies 7

STONE PIES & SANDWICHES

Stone Pie / duck confit and chanterelle, vidalia onion, goat cheese, butternut squash 13
Stone Pie / spicy spinach, feta cheese, marinated grape tomatoes, roasted onions 12
Stone Pie / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, sweet garlic paste 12
Grilled Chicken Sandwich / chorizo, chipotle aioli, jack cheese ... pickled vegetables 10
Grilled Angus Cheese Burger* / one all beef patty, cheese, special sauce, on a sesame seed bun ... French fries 10
BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 10

MAIN PLATES

Sautéed Hawaiian Kona Snapper* / spicy cucumber-red onion salad, ginger basmati rice 24
Herb Cured Brick Pressed Chicken / garlic whipped potatoes, autumn vegetables, lemon garlic sauce 18
Grilled Marinated Hanger Steak* / shiitake mushrooms, soy caramel sauce, asparagus, French fries 22
Pappa C's Clams and Gemelli Pasta / mussels, spinach, pancetta, spiced red sauce 17
Seafood Pad Thai* / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21
Short Rib and Chorizo Tostada / red rice, jicama-green cabbage slaw, guacamole 26
Shrimp Cobb Salad / avocado, applewood smoked bacon, creamy herbed dressing 13
Sautéed Atlantic Salmon* / steamed bamboo rice, spicy peanut green beans and shiitake mushrooms 19
Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 16
Coriander Rubbed Pork Tenderloin* / grilled sweet onions, summer bean salad, cilantro, lime 18
Spice Grilled New York Sirloin* / bacon braised swiss chard, rice, cilantro-pepper sauce 25

SIDES 5

Garlic Mashed Potatoes • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

DINNER MENU

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients

"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."

It is important to bring any food allergy you may have to the attention of your server.

An 18% gratuity will be applied to parties of 10 or more

Christopher M. Torla Chef/Owner



WINES BY THE GLASS

Sparkling & Champagne

Gruet, Blanc de Noirs, Albuquerque	10.00
Zardetto Prosecco, Veneto, Italy [187 ml]	11.50
Veuve Cliquot, Brut NV, Reims, France	15.00

Pinot Grigio/Gris

Canaletto, 2009, Della Venezie	7.50
Ponzi, Pinot Gris, 2007, OR	11.00

White and Rose

Laurenz & Sophie, Gruner Veltliner, Austria	9.00
Nathanson Creek, White Zinfandel, CA	5.50
La Croix Du Prieur, Rose, 2009, Friuli	9.00

Riesling

Montinore, 2008, Willamette Valley	8.00
Dr. Loosen "Dr. L", 2008, Germany	10.00

Sauvignon Blanc / Fume Blanc

Ferrari Carano, 2009, Sonoma	11.00
Rain, 2009, Marlborough	9.00

Chardonnay

Estancia, 2008, Monterey	8.00
Hess "Shirtail Creek Vineyard" 2009, Monterey	10.00
Ferrari Carano "Tre Terre", 2007, Russian River	14.00

Sake

Kaguyahime, Junmai, Kyoto	5.00
Kaori, Ginjyo, Yamaguchi	6.00
Ozeki Dry Sake	7.00
Flight of: Ozeki Dry, Kaori & Kaguyahime	9.00

Pinot Noir

Block Nine, 2008, CA	8.50
Acacia "A", 2008, CA	14.00

Merlot

Sea Ridge, 2008, CA	7.50
Grove Street, 2006, CA	10.00

Shiraz

Rutherglen "Red", 2007, Victoria	9.50
----------------------------------	------

Cabernet Sauvignon & Blends

14 Hands, 2008, WA	7.50
Graham Beck, 2008, South Africa	10.00
Max Family Cuvee, 2007, Napa	12.50

Zinfandel

Ravenswood, Vintners Blend, 2007 CA	8.00
-------------------------------------	------

Red Varietals

Cortijo III, Tempranillo, 2008, Rioja, Spain	7.00
Familia Mayol, Malbec, 2008, Mendoz	9.00

DRAUGHT BEERS

Brewtus Maximus Pale Ale	5.50
Amstel Light	5.00
Sam Adams Boston Lager	5.00
Palm Amber Ale	4.75
Stella Artois	5.75
Guinness Draught	6.00
Blue Moon Belgian White	4.50
Spaten Hefe-Weiss	5.50
Spaten Oktoberfest	5.50
Newcastle	5.00
Dogfish 60 min IPA	6.50
Sam Adams Seasonal	5.00

BOTTLED BEERS

Corona	4.75
Negra Modelo	4.75
Budweiser	3.75
Bud Light	3.75
Coors Light	3.75
Michelob Ultra	3.75
Heineken	4.75
Dos Equis Amber	4.50
Smirnoff Ice	4.50
Miller Light	3.75
Buckler	4.50
Pabst Blue Ribbon (16oz can)	3.25

DESIGNATED DRIVERS

Soda Jerk Cola/ Coca Cola, vanilla extract, cherry juice
2.95

Skinny Bellini/ Sparkling water, peach puree 2.95

Cherry O Seven/ Fresh squeezed orange juice, Sprite
and a splash of grenadine 2.95

Designated Valentini / Equal parts pineapple
pomegranate and cranberry juice 3.95

Root Beer Float/ IBC Root Beer, vanilla gelato
4.95

Mid Day Mojito / Club soda, Sprite, mint, honey 4.95

Under 21 Margarita / Fresh orange juice, lemonade
agave nectar, lime juice, with a sugared rim 4.50

Tara's Limeade / A light refreshing lime beverage with
water and club soda 2.95