



**SMALL PLATES**

**Spicy Tuna Crunch Roll\*** / srirachi aioli  
cucumber, avocado 8  
**Sautéed Spinach and Artichoke Dip** /  
goat cheese, pita chips 7  
**Crispy Calamari** / roasted peppers, young  
arugula, toasted peanuts, soy aioli 8  
**Rock Shrimp and Sweet Potato Fritters**  
nuoc cham 6  
**Smoked Chicken Wings** / blue cheese &  
BBQ sauce 9

**Creole Tuna Sashimi\*** / ginger-lime vinaigrette  
wasabi cream 7  
**Grilled Filet Mignon\*** / Truffled “tater tots”  
frisee, stilton blue cheese fondue 10  
**Dynamite Roll** / tempura Maryland soft shell crab,  
avocado, cucumber, spicy aioli 11  
**Chiang Mai Curried Noodles\*** / seared tenderloin  
coconut milk, crispy shallots 7  
**Seasonal Soup du Jour** 5

**BURGER BAR**

**Grilled Angus Cheese Burger\***  
One all beef patty, special sauce  
Sesame seed bun 10  
**Black Jack Burger\***  
Cajun spice, jalapeno jack cheese, avocado  
Honey chipotle onions, artisan roll 11  
**Pesto Beef Burger\***  
Slow roasted tomato, smoked mozzarella  
Griddled Vidalia onions 10  
**Oaxaca Burgers\***  
Chipotle aioli, pepper jack cheese, flour  
Tortillas, tomatillo salsa 10  
**Maryland Crab Cake Sliders**  
Orange aioli, marinated cucumbers, crispy leek 13

**Burger Wrap\***  
Angus sirloin, gorgonzola aioli, vintage cheddar  
Cheese, shaved lettuce, tomato 10  
**Griddled Veggie Burger**  
Roasted tomato, pickled red onion, tomato basil Cabot cheddar  
cheese 11  
**Turkey Mushroom Burger**  
Monterey jack cheese, smoked aioli, jicama slaw 11  
**Choice of Sides**  
French fries, truffle fries, sweet potato fries,  
Caesar salad, tortilla chips, pickled vegetables,  
balsamic dressed greens, or garlic whipped potatoes

**SALADS**

**Baby Spinach and Frisee**  
toasted pecans, Dijon  
vinaigrette grape  
tomatoes, raisins 6  
**Wooden Bowl Garden**  
buttermilk ranch  
dressing 6  
**Traditional Caesar**  
romaine hearts  
parmesan, anchovies 7

**STONE PIES & SANDWICHES**

All stone pies come with a small Caesar Salad

**Stone Pie** / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 11  
**Stone Pie** / duck confit and roasted chanterelles, vidalia onion, goat cheese, butternut 13  
**Stone Pie** / grilled shrimp, basil pesto, fresh mozzarella, baby arugula, kalamata olives 12  
**Buffalo Chicken Wrap** / crispy chicken, crisp bacon, iceberg, blue cheese dressing... kettle chips 9  
**BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles...  
sweet potato fries 10  
**Grilled Chicken Sandwich** / chipotle aioli, chorizo, cabot jack cheese ..... Pickled vegetables 10

**MAIN PLATES**

**Fennel Crusted Tuna Nicoise Salad\*** / hard cooked egg, red potatoes, white balsamic vinaigrette 12  
**Macaroni and Cheese** / country ham, cheddar cheese, haricot verts, herbed crumbs 9  
**Sautéed Gulf Shrimp with Fresh Herb Gnocchi** / snow peas, asparagus, red peppers 12  
**Atlantic Salmon Veracruzana\*** / olives, capers, tomatoes, basmati rice, pea tendrils 12  
**Hilda’s Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 10  
**Smoked Chicken Cobb Salad** / avocado, apple wood bacon, hard cooked egg, creamy herbed dressing 10  
**Grilled Black Angus Sirloin Salad\*** / frisee, white truffle vinaigrette, French beans 15  
**Seared Sea Scallop Salad\*** / smoky herb vinaigrette, baby greens, grape tomatoes, shaved fennel 12  
**Grilled Chicken Pad Thai** / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 11  
**Grilled Marinated Hanger Steak\*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 12  
**Braised Short Rib and Chorizo Tostada** / corn tortillas, red rice, guacamole, jicama cabbage slaw 11

~ artisanal breads and house made spreads served upon request ~

**SIDES 5**

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

\*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



**DAYTIME COCKTAILS  
(No Booze)**

- Soda Jerk Cola**/ Coca Cola, vanilla extract, cherry juice 2.95
- TK Root Beer Float**/ IBC Root Beer, vanilla gelato 4.95
- 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

- Skinny Bellini**/ Sparkling water, peach puree 2.95
- 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

**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 |
| Bass Ale                 | 5.00 |
| Newcastle                | 5.00 |
| Rasta Rye                | 6.50 |
| Sam Adams Seasonal       | 5.00 |

**Bottled Beers**

|                              |      |
|------------------------------|------|
| Corona                       | 4.75 |
| Negra Modelo                 | 4.75 |
| Budweiser                    | 3.75 |
| Bud Light                    | 3.75 |
| Bud Light Golden Wheat       | 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 |

**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     | 13.00 |

**Pinot Grigio/Gris**

|                                |       |
|--------------------------------|-------|
| Canaletto, 2008, Della Venezie | 7.50  |
| Ponzi, Pinot Gris, 2008, 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, 2008, Sonoma | 11.00 |
| Rain, 2009, Marlborough      | 9.00  |

**Chardonnay**

|   |       |
|---|-------|
| Estancia, 2008, Monterey                        | 8.00  |
| Hess "Shirtail Creek Vineyard" 2008, 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, Mendoza         | 9.00 |

**Cool Cocktails**

- MudTini** / Van Gogh Double Espresso, Amaretto, Bailey's 9.95
- Pink Lemonade**/ Smirnoff Citrus, Lemonade, sour, mint 8.50
- Max's White Cosmopolitan** / Smirnoff Citrus, Cointreau, lime juice, white cranberry juice 8.50
- TK Valentini** / Smirnoff Raspberry, Chambord, pineapple, pomegranate, cranberry juice 7.95
- Espresso Martini** / Van Gogh Double Espresso, Tuaca, Starbucks coffee liqueur 8.75
- Watermelon Martini** / Smirnoff Watermelon, red cranberry juice, splash of sour 8.50
- Caipirinha** / Leblon cachaca, lime juice, sugar 8.50
- TK Grape-cicle** / Three Olives Grape vodka, red and white cranberry juices, dash of blue curacao 9.00
- TK Berry Basil** / Stoli Blu, pomegranate, house-made basil syrup 7.95
- 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
- Tommy Bahama Pomegranate Mojito** / Tommy Bahama White Rum, lime juice mint 10.50