

Cool Cocktails

- MudTini** / Van Gogh Double Espresso, Amaretto, Bailey's \$9.95
Pink Lemonade / Absolut Citron, Lemonade, sour, mint \$8.50
Max's White Cosmopolitan / Absolut Citron, Cointreau, lime juice, white cranberry juice \$8.50
TK Valentini / Stoli Raz, Chambord, pineapple, pomegranate, cranberry juice \$7.95
Espresso Martini / Van Gogh Double Espresso, Tuaca, Starbucks coffee liqueur \$8.75
Limoncello Martini / Ketel One Citroen, Limoncello, Cointreau, sour \$9.50
Caipirinha / Leblon cachaca, lime juice, sugar \$8.50
Trumbull Flight of Sake / Ozeki Dry, Kaori, Kaguyahime \$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

Dim Sum, Tapas & Noshes

- Spicy Tuna Crunch Roll/ srirachi aioli, cucumber \$8
Maryland Crab "corn dogs"/ spicy mayonnaise \$7
Crisp Calamari / curried slaw, garlic aioli \$9
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
Volcano Roll/ shrimp tempura, tuna tartar, spicy aioli \$11

Salads

- Baby Arugula and Watercress Salad/ Proscuitto de Parma, orange supremes, classic vinaigrette \$7
Wooden Bowl Garden/ buttermilk ranch dressing \$6
Traditional Caesar/ romaine hearts, parmesan, anchovies \$7
Grilled Yellow Fin Tuna/ baby greens, red potatoes, capers, tomatoes, avocado, basil vinaigrette \$12
Smoked Chicken Cobb/ avocado, apple wood smoked bacon, hard cooked egg, creamy herbed dressing \$10
Chinese Chicken/ sesame noodles, tahini vinaigrette, cucumber salad \$10

Noodle Bowls & Soup

- Chiang Mai Curried Noodles/ seared tenderloin, coconut milk, crispy shallots \$7
Seasonal Soup du Jour \$5

Stone Pies & Sandwiches

- Stone Pie/ house-smoked fresh mozzarella, roasted tomatoes, pepperoni, small Caesar salad \$11
Stone Pie/ spicy spinach, feta cheese, marinated grape tomatoes, roasted onions, small Caesar salad \$11
Stone Pie/ "clams casino", applewood smoked bacon, red peppers, roasted garlic, small Caesar salad \$12
Grilled Angus Cheese Burger/ one all beef patty, special sauce, sesame seed bun...French fries \$10
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
Chicken "Cobb" Sandwich/ bacon, avocado, arugula, bleu cheese...French fries \$9

Main Plates

- Orecchiette Pasta with Chicken and Mushroom Sausage**/ broccoli rabe, Vidalia onions, parmesan cream \$12
Blackened Redfish Tacos/ jicama slaw, lime cumin vinaigrette, charred tomato salsa, citrus black beans, red rice \$12
Pan Roasted Foley Salmon / potato-bacon cake, mustard seed vinaigrette, fennel and apple salad \$12
Grilled Marinated Hanger Steak/ ginger bok choy, hoisin, wasabi mashed potatoes \$13
Thai Style Curry Chicken Breast/ sticky rice, bok choy, Vidalia onions, red peppers \$12
Macaroni and Cheese / smoked country ham, cheddar cheese, haricot verts, herbed bread crumbs \$9
Grilled Chicken Pad Thai/ rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts \$11
Picadillo Flank Steak Enchiladas/ marinated vegetables, black bean-rice cake, tomatillo salsa, sour cream \$11
Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts \$10

Sides \$5

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

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

Beverages

- Panna (Still) • San Pelligrino • IBC Root Beer • Odwalla Lemonade
Jones Soda Co./ M.F. Grape, Green Apple, Berry Lemonade, Strawberry Lime
Christopher M. Torla Chef/Owner

"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness"
An 18% gratuity will be added to parties of 10 or more