



**WINTER COCKTAILS**

- TK Single Cask Aged Cocktail: *The Caprice Classic*** / Deaths Door gin, Benedictine & Noilly Pratt, orange bitters; oak cask aged 2 months to perfection! 12
- Peppermint Mochatini** / Stoli Vanilla, Peppermint Schnapps, Godiva Chocolate Liqueur 11
- Moscow Mule** / Russian Standard vodka, ginger beer, lime 9
- Mexican Winter** / El Jimador Blanco, Domain Canton, orange marmalade, fresh cranberries, ginger 10
- Mojito** / Don Q Rum, Myer's Dark Rum, lime juice, mint 8.5
- Pickled Hot 'N' Dirty** / Titos Vodka, olive juice, tobasco, sweet gherkin 10

- Smoked Cherry Cola** / Jack Daniels, smoked cherry cola, ripe sour mix 9
- Peach Kicker** / Stoli Peach & Jeremiah Weed Sweet Tea vodkas, jalapeno, agave, lime, lemonade 10
- Fresh Cider Hot Toddy** / Woodford Reserve, fresh cider, honey, lemon 10
- Painkiller** / Plantation Rum, coconut, pineapple juice, orange juice 10
- Max Bloody Mary** / Russian Standard vodka, Ripe San Marzano Bloody Mary mix, regular or add the heat! 8
- Jack Rose** / Apple Jack Brandy, lemon juice, grenadine 8

**APPETIZERS**

- Grilled Kalbi Beef** / sticky rice, kimchi Lotus chips 9
- Soup of the Day** / seasonally inspired 6
- Royal Thai Chicken Wings** / garlic, Jalapeno, sweet chili sauce 10
- Rock Shrimp & Sweet Potato Fritters** / Nước chấm dipping sauce 8
- Quebec Vintage Cheddar & Bacon Fondue** / scallions, crisp potato wedges, sour cream 12
- Crisp Maryland Crab Cake** / Old Bay aioli, asparagus salad 10

- Roasted Garlic and Shallot Fondue** / Rye bread, gherkins, bread sticks 12
- Crispy Calamari** / cherry pepper aioli marinara, baby arugula 8
- Asian Lettuce Cups** / hoisin, peanut dipping sauce, hot and sour chili sauce Chicken 11/ Shrimp 15
- Beef "Carpaccio" Sushi** / lemon, crispy Shallot, srirachi 8
- Fiery Tuna Nori** / cucumber, masago, Sambal teriyaki sauce 10
- Steamed Pork Buns** / Lemongrass aioli, sambal slaw 8

- Tuna Tataki Napoleon** / avocado, scallion, Pappadew peppers, wonton 10
- Beef Tenderloin Skewer** / brown sugar srirachi glaze, cucumber salad, crushed cashews 9
- Grilled Filet Mignon\*** / truffled "tater tots", frisée, blue cheese fondue 11
- Panko Shrimp Roll** / srirachi aioli, spicy Yellow fin tuna, avocado 10
- Chiang Mai Curried Noodles\*** / seared tenderloin, coconut milk, shallots 7
- Sautéed Spinach & Artichoke Dip** / goat cheese, toasted pita chips 8

**SALADS**

- Roasted Anjou Pear** / Frisée, gorgonzola vinaigrette, Grape tomatoes, red onion 7
- Grilled Hearts of Palm** / butter lettuce, frisée lettuce Red wine vinaigrette 7
- Traditional Caesar** / romaine hearts, parmesan, anchovies 7
- Shrimp Cobb Salad** / avocado, applewood smoked bacon, creamy herbed dressing 13

**STONE PIES & SANDWICHES**

- Stone Pie** / roasted butternut squash, sage pesto, walnuts, Brussels sprouts, ricotta cheese 12
- Stone Pie** / meatballs, caramelized onions, sweet piquillo peppers, mozzarella 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, sesame seed bun ... French fries 11
- BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 10

**MAIN PLATES**

- Pan Roasted Sea Scallops\*** / gemelli pasta, butternut squash, apple wood bacon, cider sauce 24
- Herb Cured Brick Pressed Chicken** / garlic whipped potatoes, winter vegetables, lemon garlic sauce 19
- Grilled Marinated Hanger Steak\*** / shiitake mushrooms, soy caramel sauce, broccolini, French fries 25
- Angus Beef Short Ribs** / red wine sauce, white cheddar mashed potatoes, roasted fennel 24
- Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 23
- Furikake Crusted Yellow Fin Tuna\*** / lo mein stir fry, spicy garlic sauce, snow peas 27
- Crackling Pork Shank** / crimini mushroom whipped potatoes, three chile braise, watercress 19
- Fennel Spiced Atlantic Salmon\*** / Brussel sprouts slaw, red wine caraway vinaigrette, Yukon gold potatoes 21
- Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, green beans 16
- Rosemary and Garlic Crusted Rib Eye Steak\*** / fingerling potatoes, local savory applesauce 27
- Braised Lamb Sugo** / orechiette pasta, Italian tomatoes, wild mushrooms 23

**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