



AUTUMN 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

The Smashing Pumpkin / house-made smashed pumpkin liqueur, Old Fitzgerald bourbon, lime 10

Moscow Mule / Russian Standard vodka, ginger beer, lime 9

Rum Fo' Swizzle / house-spiced Berkshire rum, Falernum, lime, mint, tiki bitters 9

Mojito / Don Q Rum, Myer's Dark Rum, lime juice, mint 8.5

Apple Smash / Apple Jack & Domaine Canton, maple syrup, lemon 9

Cucumber South Side / Crop Cucumber vodka, cucumber mint, lemon juice, simple syrup, soda 9

Peach Kicker / Stoli Peach & Jeremiah Weed Sweet Tea vodkas, jalapeno, agave, lime, lemonade 10

Fast and Furious / El Jimador Blanco, grapefruit juice, fresh lime, tonic 8.5

TK Espresso / Van Gogh Espresso, Kahlua, Tuaca, espresso 10

Max Bloody Mary / Russian Standard vodka, Ripe San Marzano Bloody Mary mix, regular or add the heat! 8

Tea Thyme / Ketel Citroen, Chamomile and thyme, honey syrup, lemon 10

APPETIZERS

Smoked Chicken Ramen / soft poached Egg, bacon broth, nori 8

Soup of the Day / seasonally inspired 6

Smoked Chicken Wings / blue cheese, BBQ 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

Dancing Scallop Roll* / crispy wontons, Kani, srirachi mayonnaise 10

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

Maple Glazed Pork Belly Saam / House smoked, sticky rice, Vidalia Onions, butter lettuce 8

Fiery Tuna Nori / cucumber, masago, Sambal teriyaki sauce 10

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

Apple Gorgonzola / Frisée, toasted walnuts, cider, Red onions 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 / sweet Italian sausage, caramelized Bermuda onions, piquillo peppers 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 23

Herb Cured Brick Pressed Chicken / garlic whipped potatoes, autumn vegetables, lemon garlic sauce 19

Grilled Marinated Hanger Steak* / shiitake mushrooms, soy caramel sauce, asparagus, French fries 24

Angus Beef Short Ribs / red wine sauce, white cheddar mashed potatoes, roasted fennel 25

Seafood Pad Thai* / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 22

Pan Roasted Ecuadorian Mahi Filet* / warm orzo salad, Puttanesca sauce, balsamic 21

Crackling Pork Shank / crimini mushroom whipped potatoes, three chile braise, watercress 19

Pan Seared Atlantic Salmon* / Chinese wild rice, asian pear salad, yogurt sauce 19

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

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