



COOL COCKTAILS

Blueberry Spice Caipiroska / Hangar Blueberry, blueberry preservers, cinnamon sugar, and lime muddled together 8.95
Cane You Dig It / Leblon Cachaca, Grand Marnier, Domaine de Canton, fresh lemon juice 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
Fresh Manhattan / Makers Mark, splash of St. Germain 9.50

The TK Torch / Jim Beam Red Stag, pineapple, fresh lime juice, ROOT, bitters 8.50
Might I? / Sailor Jerry, Kraken Spiced, Grand Marnier, DiSaronno, fresh lime 8.50
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
Rock Star Mojito / Bacardi Rock Coconut, lime juice, mint 9.50

APPETIZERS

Asian Lettuce Cups / hoisin, peanut dipping sauce, hot and sour chili sauce
 Chicken 11 / Shrimp 15
Soup of the day / seasonally inspired 6
Smoked Chicken Wings / blue cheese, BBQ sauce 9
Rock Shrimp and Sweet Potato Fritters
 nuoc cham 7
Quebec Vintage 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
Crisp Maryland Crab Cake / marinated cucumbers, orange aioli, soy-sesame glaze, crispy leeks 9
Fresh Herb and Goat Cheese Fondue / filone bread, broccoli, zucchini 12

Octopus Carpaccio / wakame salad yuzu vinaigrette, nori paste 8
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

Roasted Ciogga Beet / baby arugula, Bleu cheese cream, pistachio vinaigrette 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 / Italian rapinni, sweet Italian sausage, roasted peppers, fresh mozzarella 12
Stone Pie / Burrata, roasted garlic, pancetta, sundried tomatoes, parmesan 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 11
BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 10

MAIN PLATES

Fish Tacos* / sautéed shrimp, tilapia, jicama slaw, charred tomato salsa, black beans 19
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
Olive Oil Poached Chicken / pappardelle, wild mushrooms, parmesan brodo 18
Seafood Pad Thai* / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21
Shrimp Cobb Salad / avocado, applewood smoked bacon, creamy herbed dressing 13
Sautéed Atlantic Salmon* / warm potato salad, apple wood smoked bacon, fried clams 19
Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 16
Porcini Crusted Pork Tenderloin* / broccoli rabe, garlic whipped potatoes, sundried tomato-basil sauce 18
Grilled New York Sirloin* / gorgonzola potato gratin, caramelized fig sauce, collard greens 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