



COOL COCKTAILS

MudTini / Van Gogh Double Espresso, Amaretto, Bailey's 9.95
 TK Cinnamon & Apples / Cinnamon infused bourbon with a hint of apple 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
 Mike's Manhattan / Makers Mark Bourbon, Ruby port wine bitters 9.50

Blueberry and Mint infused gin/ Served on the rocks 9.50
 TK Patron Spice / Patron Silver, jalapeno pepper, grapefruit juice agave nectar, lime juice 11.00
 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
 Seasonal Soup du Jour 6
 Smoked Chicken Wings / blue cheese, BBQ sauce 9
 Rock Shrimp and Sweet Potato Fritters nuoc cham 7
 Grafton Village 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
 Tartar of Pacific Tombo* / avocado, wonton chips, wasabi-yuzu dressing 10
 Crisp Maryland Crab Cake / marinated cucumbers, orange aioli, soy-sesame glaze, crispy leeks 9
 Fresh Herb and Goat Cheese Fondue / ciabatta bread, broccoli, zucchini 12

Dynamite Roll / Maryland soft shell crab, avocado, spicy aioli, scallion 11
 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 / baby portabella and fontina, caramelized red onions, white truffle oil 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

Sautéed Hawaiian Kona Snapper* / spicy cucumber-red onion salad, ginger basmati rice 24
 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
 Orchiette with Canadian Mussels and Shrimp* / basil, Andouille sausage, white wine 18
 Seafood Pad Thai* / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21
 Red Wine Braised Short Ribs / white cheddar soft polenta, balsamic cipolline onions 24
 Shrimp Cobb Salad / avocado, applewood smoked bacon, creamy herbed dressing 13
 Sautéed Atlantic Salmon* / steamed bamboo rice, spicy peanut green beans and shiitake mushrooms 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* / scalloped new potatoes, citrus date sauce, grilled asparagus 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



WINES BY THE GLASS

Sparkling & Champagne		Sake	
Gruet, Blanc de Noirs, Albuquerque	10.00	Kaguyahime, Junmai, Kyoto	5.00
Zardetto Prosecco, Veneto, Italy [187 ml]	11.50	Kaori, Ginjyo, Yamaguchi	6.00
Veuve Cliquot, Brut NV, Reims, France	15.00	Ozeki Dry Sake	7.00
		Flight of: Ozeki Dry, Kaori & Kaguyahime	9.00
Pinot Grigio/Gris		Pinot Noir	
Canaletto, 2009, Della Venezie	7.50	Block Nine, 2009, CA	8.50
Ponzi, Pinot Gris, 2009, OR	11.00	Acacia "A", 2009, CA	14.00
White and Rose		Merlot	
Nathanson Creek, White Zinfandel, CA	5.50	Sea Ridge, 2009, CA	7.50
La Croix Du Prieur, Rose, 2009, Friuli	9.00	Grove Street, 2008, CA	10.00
Riesling		Shiraz	
Montinore, 2008, Willamette Valley	8.00	Rutherglen "Red", 2007, Victoria	9.50
Dr. Loosen "Dr. L", 2009, Germany	10.00		
Sauvignon Blanc / Fume Blanc		Cabernet Sauvignon & Blends	
Ferrari Carano, 2009, Sonoma	11.00	14 Hands, 2008, WA	7.50
Rain, 2009, Marlborough	9.00	Graham Beck, 2008, South Africa	10.00
		Max Family Cuvee, 2007, Napa	12.50
Chardonnay		Zinfandel	
Estancia, 2008, Monterey	8.00	Ravenswood, Vintners Blend, 2007 CA	8.00
Hess "Shirtail Creek Vineyard" 2009, Monterey	10.00		
Ferrari Carano "Tre Terre", 2008, Russian River	14.00	Red Varietals	
		Cortijo III, Tempranillo, 2009, Rioja, Spain	7.00
		Familia Mayol, Malbec, 2009, Mendoza	9.00
		Terra d'oro, Barbera, 2007, Amador	9.50

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
Spaten Oktoberfest	5.50
Newcastle	5.00
Dogfish 60 min IPA	6.50
Sam Adams Seasonal	5.00

BOTTLED BEERS

Corona	4.75
Negra Modelo	4.75
Budweiser	3.75
Bud Light	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

DESIGNATED DRIVERS

Soda Jerk Cola/ Coca Cola, vanilla extract, cherry juice 2.95	Root Beer Float/ IBC Root Beer, vanilla gelato 4.95
Skinny Bellini/ Sparkling water, peach puree 2.95	Mid Day Mojito / Club soda, Sprite, mint, honey 4.95
Cherry O Seven/ Fresh squeezed orange juice, Sprite and a splash of grenadine 2.95	Under 21 Margarita / Fresh orange juice, lemonade agave nectar, lime juice, with a sugared rim 4.50
Designated Valentini / Equal parts pineapple pomegranate and cranberry juice 3.95	Tara's Limeade / A light refreshing lime beverage with water and club soda 2.95