



SPRING 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
- West Side** / Crop Meyer Lemon vodka, mint simple syrup, lemon juice, fresh mint, Prosecco, lemon sugar rim 11
- Moscow Mule** / Russian Standard vodka, ginger beer, lime 9
- La Nina** / El Jimador Blanco Tequila, Campari, Dolin sweet vermouth, orange Pelligrino, simple syrup, orange juice foam 10
- Pimms Cup** / Pimm's # 1, Cointreau, lemon juice, cucumber, mint, ginger ale 9
- Pickled Hot 'N' Dirty** / Titos Vodka, olive juice, tobasco, sweet gherkin 10

- Spring Fling** / Deaths Door gin, St. Germain, Aperol, lemon juice, Bar Keep Lavender Bitters, rose petals 11
- Peach Kicker** / Stoli Peach & Jeremiah Weed Sweet Tea vodkas, jalapeno, agave, lime, lemonade 10
- High Pal** / High West Double Rye Whiskey, Campari, Dolin Sweet Vermouth, Peychauds Bitters 12
- Painkiller** / Plantation Rum, coconut, pineapple juice, orange juice 10
- Max Bloody Mary** / Russian Standard vodka, Ripe San Marzano Bloody Mary mix, celery salt rim, regular or add the heat! 9
- Lil' Bit Country** / Bulleit Bourbon, Art in the Age Rhubarb, honey-lavender syrup, lemon juice 10

APPETIZERS

- Sauteed Spring Fiddle Heads** / crispy Proscuitto, browned butter 7
- Soup of the Day** / seasonally inspired 6
- Royal Thai Chicken Wings** / garlic, jalapeno, sweet chili sauce 10
- Rock Shrimp & Sweet Potato Fritters** / Nuoc chám 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

- Spicy King Crab Maki** / avocado, green onion, sambal, eel sauce 11
- Beef Tenderloin Skewer** / brown sugar srirachi glaze, cucumber salad, crushed cashews 9
- Grilled Filet Mignon*** / truffled "tater tots", frisée, blue cheese fondue 12
- 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

- Watercress** / verjus vinaigrette, green grapes toasted almonds, endive 7
- Grilled Hearts of Palm** / butter lettuce, frisée lettuce Red wine vinaigrette 8
- Traditional Caesar** / romaine hearts, parmesan, anchovies 7
- Shrimp Cobb Salad** / avocado, applewood smoked bacon, creamy herbed dressing 13

STONE PIES & SANDWICHES

- Stone Pie** / maple grilled fresh bacon, caramelized onion, soft egg, cracked pepper 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 11
- Grilled Angus Cheese Burger*** / one all beef patty, cheese, special sauce, sesame seed bun ... French fries 12
- BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 11

MAIN PLATES

- Pan Roasted Sea Scallops*** / cellentani pasta, toasted pistachios, spring onions, parmesan 24
- Herb Cured Brick Pressed Chicken** / garlic whipped potatoes, spring vegetables, lemon garlic sauce 19
- Grilled Marinated Hanger Steak*** / shiitake mushrooms, soy caramel sauce, broccolini, French fries 26
- "Kalbi" Style Beef Short Ribs** / shaved asian pear, sticky rice, red endive, brown sugar braise 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** / grilled spring onion mashed, triple pepper sauce, watercress 19
- Sauteed Atlantic Salmon*** / fingerling potatoes, spring onions, sweet peas 21
- Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, green beans 16
- Grilled Angus New York Sirloin*** / crispy horseradish stuffed potatoes, garlic spinach, pancetta 28
- Linguini with Duck Confit** / baby artichokes, balsamic roasted onions, fresh herbs 20

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