



COOL COCKTAILS

“Black and Brewtus” / Half Guinness Stout and our own Brewtus Maximus 6.00
Shandy / Brewtus Maximus and Odwalla Lemonade 4.25
Shandy Gaff / Spicy Ginger Beer and Brewtus Maximus make this a refreshing summertime beverage. 5.25
TK Valentini / Smirnoff Raspberry, Raspberry Liqueur, pineapple pomegranate, cranberry juice 7.95
Espresso Martini / Stoli Vanilla, Tia Maria, Espresso 8.75
Rye Manhattan / Old Overholt, Sweet Vermouth, Bitters 9.50

Light & Stormy / Berkshire Mtn Rum, Ginger Beer, Lime 8.50
Summer Negroni / Hangar One Mandarin, Campari & Sweet Vermouth 8.50
Tito’s and Bleu / Tito’s Vodka, dry vermouth, bleu cheese stuffed olives 11.00
Prickly Pear-Tini / Absolut Pear, Peachtree, simple syrup, fresh pear 9.00
Mojito / Don Q Rum, Myer’s Dark Rum, lime juice, mint 8.50
Cucumber Sake-Tini / Crop Cucumber, Sake, Lime 7.95

APPETIZERS

Crisp Maryland Crab Cake
 Old Bay aioli, asparagus salad 10
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
Red Snapper Kinilaw
 Filipino ceviche, coconut, red onion 9

TK Roll* / spicy tuna, crabmeat, cucumber, oshinko 9
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
Monterey Jack and Chipotle Fondue
 filone bread, Courtland apples, tortilla chips, jicama 12
Fiesta Roll / chili spiced salmon tempura, avocado, cilantro, poblanos 7

Steamed Pork Dumplings/ Szechuan dipping sauce, black mushrooms 8
Grilled Filet Mignon* / Truffled “tater tots”, frisee, blue cheese fondue 10
Spider Roll/ crispy soft shell crab, scallions, eel sauce, spicy aioli 10
Chiang Mai Curried Noodles* / seared tenderloin, coconut milk, crispy shallots 7
Sautéed Spinach and Artichoke Dip
 goat cheese, toasted pita chips 8

SALADS

Roasted Candy Stripe Beet / Sonoma goat cheese, pea tendrils, pistachio vinaigrette 9
Baby Spinach and Frisee / toasted pecans, golden raisins, grape tomatoes, Dijon 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 / Prosciutto de Parma, herbed ricotta, caramelized onions 13
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, 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

Crispy Soft Shell Crabs / vegetable ragout, lemon herb butter, fingerling potatoes 23
Herb Cured Brick Pressed Chicken / garlic whipped potatoes, spring vegetables, lemon garlic sauce 19
Grilled Marinated Hanger Steak* / shiitake mushrooms, soy caramel sauce, asparagus, French fries 24
Sautéed Veal Saltimbocca* / crisp prosciutto, sage sauce, fontinella cheese 21
Seafood Pad Thai* / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21
Grilled “Gremolata” Pork Tenderloin* / chive whipped potatoes, baby zucchini 19
Panko Crusted Tilapia Filet/ grain mustard sauce, corn pudding, spinach 19
Bagel Crusted Salmon* / caper - lemon basmati rice, pickled red onion, everything spice 19
Hilda’s Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 16
Jerk Angus Rib Eye Steak* / sweet potatoes, green squash, pineapple 27
Smoked Carnaroli Risotto / spring peas, roasted chicken, parmesan, asparagus 18

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