



SMALL PLATES

- Spicy Tuna Crunch Roll*** / srirachi aioli cucumber, avocado 8
- Sautéed Spinach and Artichoke Dip** goat cheese, pita chips 7
- Crispy Calamari** / sweet potatoes, sugar snap peas, cherry pepper aioli 8
- Rock Shrimp and Sweet Potato Fritters** nuoc cham 6
- Smoked Chicken Wings** / blue cheese & BBQ sauce 9

- Yellow Fin Tuna Tacos*** / chili ponzu, radish wasabi cream 9
- Grilled Filet Mignon*** / Truffled “tater tots” frisee, stilton blue cheese fondue 10
- Scallop Roll** / tempura Connecticut scallops, scallion cucumber, avocado, tobiko caviar 11
- Chiang Mai Curried Noodles*** / seared tenderloin coconut milk, crispy shallots 7
- Soup of The Day** / seasonally inspired 5

BURGER BAR

- Grilled Angus Cheese Burger***
One all beef patty, special sauce
Sesame seed bun 11
- Black Jack Burger***
Cajun spice, jalapeno jack cheese, avocado
Honey chipotle onions, artisan roll 12
- “Rueben” Sliders**
Russian dressing, baby arugula 11
- Hilda’s Meatloaf Sliders**
Tomato aioli, California greens 11
- Pan Seared Shrimp Burger**
Baby arugula, roasted jalapeno aioli 13

- Bourbon Burger***
Angus sirloin, barbequed bacon caramelized onions
garden tomatoes 11
- Griddled Veggie Burger**
Roasted tomato, pickled red onion, tomato basil Cabot
cheddar cheese 11
- Turkey Mushroom Burger**
Monterey jack cheese, smoked aioli, jicama slaw 11
- Choice of Sides**
French fries, truffle fries, sweet potato fries,
Caesar salad, tortilla chips, pickled vegetables,
balsamic dressed greens, garlic whipped potatoes

SALADS

- Baby Spinach and Frisee**
toasted pecans, Dijon vinaigrette, grape tomatoes, raisins 6
- Three Greens**
toasted walnuts. Anjou pears, Gorgonzola cranberry vinaigrette 6
- Traditional Caesar**
romaine hearts, parmesan, anchovies 7

STONE PIES & SANDWICHES

All stone pies come with a small Caesar Salad

- Stone Pie** / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 11
- Stone Pie** / Burrata, roasted garlic, pancetta, sundried tomatoes, parmesan 12
- Stone Pie** / Italian rapinni, sweet Italian sausage, roasted peppers, fresh mozzarella 12
- Buffalo Chicken Wrap** / crispy chicken, crisp bacon, iceberg, blue cheese dressing... kettle chips 9
- BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles... sweet potato fries 10
- Grilled Chicken Sandwich** / chipotle aioli, chorizo, Cabot jack cheese pickled vegetables 10

MAIN PLATES

- Miso Crusted Tuna Salad*** / California greens, marinated seaweed, creamy carrot dressing 12
- Macaroni and Cheese** / country ham, cheddar cheese, haricots verts, herbed crumbs 9
- Sautéed Shrimp and Gemelli Pasta** / spring vegetables, white wine sauce, fines herbs 13
- Pan Roasted Atlantic Salmon*** / fingerling potatoes, tomato olive broth, basil pesto 12
- Hilda’s Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 10
- Smoked Chicken Cobb Salad** / avocado, applewood bacon, hard cooked egg, creamy herbed dressing 10
- Chipotle Marinated Chicken Breast** / corn pico de gallo, jicama, queso fresca 12
- Crisp Connecticut Fluke Filets** / French tartar sauce, cole slaw, vidalia onion rings 13
- Chicken Pad Thai** / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 11
- Grilled Marinated Hanger Steak*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 12

~ artisanal breads and house made spreads served upon request ~

SIDES 5

- Garlic Mashed Potatoes • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

*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



**DAYTIME COCKTAILS
(No Booze)**

- Soda Jerk Cola/** Coca Cola, vanilla extract, cherry juice 2.95
- TK Root Beer Float/** IBC Root Beer, vanilla gelato 4.95
- Cherry O Seven/** Fresh squeezed orange juice, Sprite, and a splash of grenadine 2.95
- Designated Valentini /** Equal parts pineapple, pomegranate and cranberry juice 3.95

- Skinny Bellini/** Sparkling water, peach puree 2.95
- Mid Day Mojito /** Club soda, Sprite, mint, honey 4.95
- Under 21 Margarita /** Fresh orange juice, lemonade agave nectar, lime juice, with a sugared rim 4.50
- Tara's Limeade /** A light refreshing lime beverage with water and club soda 2.95

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
Bass Ale	5.00
Newcastle	5.00
Rasta Rye	6.50
Sam Adams Seasonal	5.00

Bottled Beers

Corona	4.75
Negra Modelo	4.75
Budweiser	3.75
Bud Light	3.75
Bud Light Golden Wheat	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

Wines by the glass

Sparkling & Champagne

Gruet, Blanc de Noirs, Albuquerque	10.00
Zardetto Prosecco, Veneto, Italy [187 ml]	11.50
Veuve Cliquot, Brut NV, Reims, France	13.00

Pinot Grigio/Gris

Canaletto, 2008, Della Venezie	7.50
Ponzi, Pinot Gris, 2008, OR	11.00

White and Rose

Laurenz & Sophie, Gruner Veltliner, Austria	9.00
Nathanson Creek, White Zinfandel, CA	5.50
La Croix Du Prieur, Rose, 2009, Friuli	9.00

Riesling

Montinore, 2008, Willamette Valley	8.00
Dr. Loosen "Dr. L", 2008, Germany	10.00

Sauvignon Blanc / Fume Blanc

Ferrari Carano, 2008, Sonoma	11.00
Rain, 2009, Marlborough	9.00

Chardonnay

Estancia, 2008, Monterey	8.00
Hess "Shirtail Creek Vineyard" 2008, Monterey	10.00
Ferrari Carano "Tre Terre", 2007, Russian River	14.00

Sake

Kaguyahime, Junmai, Kyoto	5.00
Kaori, Ginjyo, Yamaguchi	6.00
Ozeki Dry Sake	7.00
Flight of: Ozeki Dry, Kaori & Kaguyahime	9.00

Pinot Noir

Block Nine, 2008, CA	8.50
Acacia "A", 2008, CA	14.00

Merlot

Sea Ridge, 2008, CA	7.50
Grove Street, 2006, CA	10.00

Shiraz

Rutherglen "Red", 2007, Victoria	9.50
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Cabernet Sauvignon & Blends

14 Hands, 2008, WA	7.50
Graham Beck, 2008, South Africa	10.00
Max Family Cuvee, 2007, Napa	12.50

Zinfandel

Ravenswood, Vintners Blend, 2007 CA	8.00
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Red Varietals

Cortijo III, Tempranillo, 2008, Rioja, Spain	7.00
Familia Mayol, Malbec, 2008, Mendoza	9.00

Cool Cocktails

- MudTini /** Van Gogh Double Espresso, Amaretto, Bailey's 9.95
- Pink Lemonade/** Smirnoff Citrus, Lemonade, sour, mint 8.50
- Max's White Cosmopolitan /** Smirnoff Citrus, Cointreau, lime juice, white cranberry juice 8.50
- TK Valentini /** Smirnoff Raspberry, Chambord, pineapple, pomegranate, cranberry juice 7.95
- Espresso Martini /** Van Gogh Double Espresso, Tuaca, Starbucks coffee liqueur 8.75
- Watermelon Martini /** Smirnoff Watermelon, red cranberry juice, splash of sour 8.50
- Caipirinha /** Leblon cachaca, lime juice, sugar 8.50
- TK Grapecicle /** Three Olives Grape vodka, red and white cranberry juices, dash of blue curacao 9.00
- TK Berry Basil /** Stoli Blu, pomegranate, house-made basil syrup 7.95
- 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
- Tommy Bahama Pomegranate Mojito /** Tommy Bahama White Rum, lime juice mint 10.50