



TK STANDARDS

CHIANG MAI CURRIED NOODLES*
SEARED TENDERLOIN, COCONUT MILK, CRISPY SHALLOTS 9.5

SZECHUAN PORK DUMPLINGS
BLACK BEAN SAUCE, SCALLION SESAME 10.5

GRILLED FILET MIGNON*
TRUFFLED "TATER TOTS", FRISÉE, BLUE CHEESE FONDUE 13.5

SAUTÉED SPINACH & ARTICHOKE DIP
GOAT CHEESE, NOUJAM'S PITA CHIPS 11.5

ROCK SHRIMP & SWEET POTATO FRITTERS
NUOC CHÂM 10.5

ASIAN LETTUCE CUPS
CASHEWS, BAMBOO SHOOTS CHICKEN 12.5 / SHRIMP 16.5

TEST KITCHEN

CRISPY PORK BELLY
MAPLE BAKED BEANS, HOUSE SMOKED APPLEWOOD BACON, SPRING ONION SALAD 10.5

ROYAL THAI CHICKEN WINGS
GARLIC, JALAPEÑO, SWEET CHILI SAUCE 10.5

OAK GRILLED OCTOPUS
JERUSALEM ARTICHOKE PUREE TOMATO - PICKLE TAPENADE, SHAVED FENNEL 13.5

YELLOWFIN TUNA CEVICHE
CORN TORTILLA, PICKLED RED ONION, JALAPEÑO 12.5

CHIPOTLE SHRIMP EMPANADAS
SALSA HUEVONA, SCALLIONS, SPICED DOUGH 10.5

BBQ SHRIMP AND BURRATA TOAST
RED EYE SAUCE, SMOKED HAM, GRILLED FILONE 13.5

SANDWICHES

GRILLED CHICKEN SANDWICH
BACON MARMALADE, CHIPOTLE DIJON GRAFTON CHEDDAR, KETTLE CHIPS 14.5

GRILLED ANGUS CHEESEBURGER*
ONE ALL-BEEF PATTY, CHEDDAR CHEESE, SPECIAL SAUCE, SESAME SEED BUN, FRENCH FRIES 16.5

BBQ PORK SANDWICH
HOUSE SMOKED PORK, SHAVED RED ONION, BREAD AND BUTTER PICKLES, SWEET POTATO FRIES 15.5

Ask your server for the soup of the day and other seasonal additions

SALADS

BABY GREENS
PASILLA - LIME DRESSING VELLA DRY JACK, GRILLED SPRING ONIONS, BUTTERED BLACK PEPPER CROUTONS 9.5

ROASTED ROMANESCO
ROMAINE, SMOKEY CHAMOY DRESSING, KUMQUATS NECTARINES, RED ONION 9.5

TRADITIONAL CAESAR
ROMAINE HEARTS, ANCHOVIES HBC CROUTONS 9.5

CHILLED SHRIMP COBB
AVOCADO, APPLEWOOD SMOKED BACON, CREAMY HERBED DRESSING 17.5

SOME OF THE LOCAL FARMS AND COMPANIES WE ARE PROUD TO PARTNER WITH:

THE CREAMERY
PLAINVILLE, CT

GARY'S GARLIC FARM
GRANBY, CT

HARTFORD BAKING COMPANY
HARTFORD, CT

ROSE'S BERRY FARM
GLASTONBURY, CT

SEACOAST MUSHROOMS
MYSTIC, CT

STARLIGHT GARDENS
DURHAM, CT

PURE LOVE BAKERY
AVON, CT

MAIN PLATES

GRILLED CHICKEN PASTA
LINGUINI, LOCALLY GROWN MUSHROOMS TRUFFLE COULIS, ARUGULA, PARMESAN 21.5

CARAMELIZED SEA SCALLOP "RAVIOLI"
HERBED RICOTTA CHEESE, WHEAT STRACCI LOBSTER SAUCE, WATERCRESS 29.5

GRILLED MARINATED HANGER STEAK*
SHIITAKE MUSHROOM, SOY CARAMEL SAUCE BROCCOLINI 14.5/26.5

LONG ISLAND DUCK BREAST
GOAT CHEESE FARROTTO, BABY CARROTS GOLDEN RAISIN AGRO DOLCE 25.5

SEAFOOD PAD THAI
SCALLOPS, SHRIMP, RICE NOODLES, LIME CHILI SAUCE BOK CHOY, ROASTED PEANUTS 15.5/29.5

HERB CURED BRICK PRESSED CHICKEN
GARLIC WHIPPED POTATOES, SPRING VEGETABLES LEMON GARLIC SAUCE 22.5

PAN-SEARED SCOTTISH SALMON*
SALT BAKED RED ONION COUS COUS, SUNDRIED TOMATOES, ZATAR AIOLI 25.5

HERB CRUSTED ATLANTIC HADDOCK
CLAM CHOWDER SAUCE, APPLEWOOD BACON WHIPPED FAVA BEANS 24.5

BACON WRAPPED SHORT RIBS OF BEEF
WHITE CHEDDAR WHIPPED POTATOES, GARLIC SEARED SPINACH, MADIERA SAUCE 26.5

STONE PIES

TRUFFLED SPECK PIE
MOZZARELLA, RICOTTA SHAVED BRUSSELS, SAGE SMOKED PROSCIUTTO 15.5

PROVENCAL CHICKEN PIE
BASIL PURÉE, FONTINA CHEESE CRISPY PROSCIUTTO 16.5

HOUSE SMOKED MOZZARELLA PIE
PEPPERONI, ROASTED TOMATOES, SWEET GARLIC PASTE 16.5

SIDES 7.5

BRUSSELS SPROUTS & BACON

GARLIC SAUTÉED SPINACH

THAI ROASTED CAULIFLOWER

GRAFTON VERMONT CHEDDAR MASHED POTATOES

SEARED ASPARAGUS WITH ONION JAM

MAPLE BAKED BEANS HOUSE SMOKED BACON

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. It is important that you bring any food allergy you may have to the attention of your server.