



**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, VIDALIA ONION SALAD 10.5

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

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

**KOREAN BBQ SHORT RIB BUNS**  
SRIRACHA, PICKLED DAIKON-CARROT SALAD 9.5

**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

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

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

**LONG ISLAND DUCK BREAST**  
BASMATI RICE SALAD, BABY CARROTS SOUR CHERRY SAUCE 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, SUMMER VEGETABLES LEMON GARLIC SAUCE 22.5

**PAN-SEARED SCOTTISH SALMON\***  
TARRAGON WHIPPED POTATOES, WARM CORN RAGOUT, SPINACH 25.5

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

**CHILLED SHRIMP COBB SALAD**  
AVOCADO, APPLEWOOD SMOKED BACON VERMONT CHEDDAR, CREAMY HERB DRESSING 17.5

**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 allergies you may have to the attention of your server.