

BOARDS & SNACKS

Boards		Truffle Popcorn (AV)	7
Cheese Board	36	White truffle oil, parmesan	
Meat Board*	36		
Mixed Board*	39	Truffle Fries (AV)	10
		White truffle oil, parmesan	
Pasta Chips (AV)	7	Red Potato Croquettes	12
Spice blend, lemon, ranch aioli		Bacon bits, jalapeño aioli	

SMALL PLATES

Bone Marrow	MP	Mango Shrimp	18
Fried onions, chives <i>(Add sherry luge \$8)</i>		Cucumber, radish, mango-ginger puree	
Burrata	19	Quail Lollipops	28
Chilled asparagus, capers, sun-dried tomatoes, herb oil, lemon		Bean puree, bordelaise	
Coq au Vin Wings	16	Spinach Salad (V)	12
Red wine, bacon, pickled carrots, bleu cheese		Pickled red onions, cucumbers, lemon vinaigrette	
Steak Tartare	22	Mango Salad (AV)	17
Dijon, lemon, tabasco, shallots, parsley, tapioca chicharron		Mixed greens, radish, pickled carrots, cucumber, barrel-aged Madeira vinaigrette	

Add chicken or tofu for \$8. Add shrimp for \$10.

SANDWICHES

T&F Burger	24	Lamb Burger	24
Ribeye blend, cheddar, grilled onions, dijon aioli, side of house-made pickles		Garlic chimichurri, feta	
Roasted Carrot (V)	19	Pulled Pork	22
Mixed seeds, pickled vegetables, vegan jalapeño aioli, maldon salt		House-made BBQ sauce, smoked gouda	
Brie LT	19	Buffalo Chicken	22
Served open-faced, toasted bread, spinach, tomato marmalade		Buffalo sauce, ranch aioli, onion, lettuce	

All sandwiches served with fries & side salad. Add truffle fries for 2.

ENTRÉES

Roast Chicken Half roasted chicken, mashed potatoes, sautéed spinach	36	Pork Tenderloin Carrots, asparagus, cumin yogurt	26
Moroccan Shrimp Moroccan glaze, sautéed vegetables	26	Daily Fish Spice blend marinade, roasted potatoes, chili-pickled mango, asparagus, grilled pineapple, pineapple sauce	MP
Glazed Tofu (V) Aged Madeira glaze, sautéed spinach with garlic confit, radish, fried onions, sesame, lemon zest	22	Three-seed Carrots (V) Chia, flaxseed & sunflower seeds, pickled daikon, arugula, chimichurri	24
Chicken Carbonara Fettuccine, leeks, bacon, egg, parmesan, cream	28	Steak Frites Fries, au poivre sauce	MP

SIDES

Sautéed Spinach (V)	8	Chilled Asparagus	8
Guajillo Flambéed Mushrooms	10	Mashed Potatoes	8

Scan the QR code to view full wine, beer, cocktails & spirits list.

Join us for a Night Cap every Friday & Saturday from 10 PM - close or visit during the week Sunday - Thursday from 4 - 6 PM for Happy Hour.



(V) - Vegan (AV) - Available Vegan

*Before placing your order, please inform your server if a person in your party has a food allergy. *Items marked with an asterisk* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.