

SNACKS & SHAREABLES

Boards		Coq au Vin Wings	16
Cheese Board	36	Red wine, bacon, pickled carrots, bleu cheese. <i>Six wings</i>	
Meat Board*	36		
Mixed Board*	39		
Fries	5	BBQ or Buffalo Wings	12
		Bleu cheese. <i>Five wings.</i>	
Red Potato Croquettes	12	Truffle Fries (AV)	7
Bacon bits, jalapeño aioli		White truffle oil, parmesan	
Pasta Chips (AV)	5	Truffle Popcorn (AV)	5
Spice blend, lemon, ranch aioli		White truffle oil, parmesan	

SALADS (15)

Gem Salad (AV)		Spinach Salad (V)	
Tarragon aioli, toasted seeds, dill, cherry tomatoes, radish, parsley		Pickled red onions, cucumbers, lemon vinaigrette	
Cobb Salad (+3)		Watermelon Salad (AV)	
Iceberg, cherry tomatoes, cucumber, red onion, bacon, egg, avocado, bleu cheese dressing		Arugula, pecorino, dried cranberry, strawberry vinaigrette	
		<i>Add chicken, tofu, or avocado for 5. Add shrimp for 8.</i>	

ENTRÉES & PASTAS

Glazed Tofu (V)	22	Chicken Carbonara	28
Aged Madeira glaze, sautéed spinach with garlic confit, radish, fried onions, sesame, lemon zest		Fettuccine, leeks, bacon, egg, parmesan, cream	
Moroccan Shrimp	26	Rigatoni Bolognese	25
Moroccan glaze, sautéed vegetables		Beef bolognese, tomato, parmesan	
Steak Frites	MP	Fettuccine, Rigatoni, or Spaghetti	15
Fries, au poivre sauce		Choose one sauce: San Marzano; Alfredo, Garlic & Oil; Vodka Sauce (+2); or Pesto (+2)	
Pesto Burrata	25	<i>Add chicken, tofu, or sausage for 5. Add shrimp for 8.</i>	
Spaghetti, cherry tomatoes			

SANDWICHES (15)

Roasted Carrot (V)

Ciabatta, mixed seeds, pickled vegetables, vegan jalapeño aioli, maldon salt

T&F Burger (+3)

Brioche, ribeye blend, cheddar, grilled onions, dijon aioli, side of house-made pickles

Fried Chicken

Brioche, rainbow coleslaw, truffle honey, house-made pickles

Caprese

Ciabatta, mozzarella, tomato, basil oil, balsamic glaze. *Add chicken for 5.*

Lamb Burger (+2)

Brioche, garlic chimichurri, feta

Pulled Pork

Ciabatta, house-made BBQ sauce, smoked gouda

Buffalo Chicken

Brioche, buffalo sauce, ranch aioli, onion, lettuce

Italian Sausage

Ciabatta, pork & fennel sausage, chimichurri, provolone

Tuna Salad

Ciabatta, celery, chives, red onion

Chicken Chorizo (+2)

Ciabatta, grilled chicken, jalapeño chorizo, Oaxaca cheese, bean purée, paprika aioli

NY Cheesesteak (+5)

Ciabatta, sliced NY strip steak, Gruyère, sherry sautéed peppers & onions

French's Chopped Cheese

Sourdough, Muenster, cheddar, seasoned burger blend, jalapeño aioli

Turkey BLT

Ciabatta, bacon, lettuce, tomato, cilantro aioli. *Add avocado for 5.*

Roast Beef

Ciabatta, Muenster cheese, garlic aioli, tomato. *Add avocado for 5.*

Pastrami

Ciabatta, spicy mustard, honey, Swiss cheese

Grilled Brie

Sourdough, dijon aioli, apples, arugula

Crispy Tofu (V)

Ciabatta, tomato marmalade, spinach

Add fries & side salad for 5. Substitute truffle fries for an additional 2.

LUNCH WINE, BEER & COCKTAILS

House-Selected Wine or Beer

Red, white, sparkling, rosé

Seasonal Sangria

Red or White Negroni

Espresso Martini

Vodka, caffè amaro, craft coffee liqueur, fresh espresso

Aperitivo Spritz

5

12

14

14

10

Bubbles

Pick one or a flight of three flavors. Made with locally produced craft liqueurs.

Elderflower
Rhubarb
Cranberry
Black Currant
Blackberry
White Peach
Pear
Nectarine

10/28

(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 foodborne 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%.