

BOARDS & SNACKS

Boards		Truffle Fries (AV)	10
Cheese Board	36	White truffle oil, pecorino	
Meat Board*	36		
Mixed Board*	39	Pasta Chips (AV)	7
		Spice blend, lemon, ranch aioli	
Truffle Popcorn (AV)	7		
White truffle oil, pecorino			

SMALL PLATES

Bone Marrow	MP	Guajillo Shrimp	18
Fried shallots, chives <i>(add sherry luge \$8)</i>		Guajillo sauce, potato, radish	
Roasted Pepper Soup	16	Quail Lollipops	28
Sweet & spicy peppers, cream, grilled cheese crostini		Quail legs, golden polenta, poblano sauce	
Burrata	19	Arugula Salad (V)	11
Fried zucchini, carrot-leek puree		Pickled red onions, cucumbers, lemon vinaigrette	
Coq au Vin Wings	16	Chopped Salad (AV)	16
Red wine, bacon, pickled carrots, bleu cheese		Mixed greens, feta, radish, cucumber, red onion, chickpeas, roasted beets, olives, aged Madeira vinaigrette	

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

SANDWICHES

Lamb	24	Crispy Tofu (V)	18
Garlic chimichurri, feta		Parsley marmalade, spinach	
T&F Burger	24	Pulled Pork	22
Caramelized balsamic onions, dijon aioli, feta cheese		House-made BBQ sauce, smoked gouda	
Roasted Carrot (V)	19	Buffalo Chicken	22
Mixed seeds, pickled vegetables, roasted onion, vegan jalapeño aioli, maldon salt		Buffalo sauce, ranch aioli, onion, lettuce	

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

ENTRÉES

Roast Chicken	36	Poulet au Maïs	29
Half roasted chicken, mashed potatoes, sautéed spinach		Grilled chicken, roasted beets & corn, corn puree	
Moroccan Shrimp	26	Three-seed Carrots (V)	24
Moroccan glaze, sautéed vegetables, grilled pearl onions		Chia, flaxseed & sunflower seeds, pickled daikon, arugula, pea sauce	
Rabbit Meatballs	35	Glazed Tofu (V)	22
Rigatoni, braised leeks, carrots, white wine beurre blanc		Aged madeira glaze, sautéed spinach with garlic confit, radish, fried onions, sesame, lemon zest	
Market Filet	38	Braised Pork Shank	36
Poblano marinade, green tomato salsa, chef's cilantro tortillas		Cauliflower & apple puree, roasted potatoes, mushroom bordelaise	
Steak Frites	45		
Fries, au poivre sauce			

SIDES

Sautéed Spinach (V)	8	Red Potato Croquettes (2)	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%.