

SNACKS & APPETIZERS

Cheese & Charcuterie Plates

Dried fruit, seeds, jam, pickles, bread

Cheese (4oz)	18
Meat* (4oz)	18
Mixed* (6oz)	22

Shishito Peppers (V)	7
Lemon, maldon salt	

Fried Olives	7
Pear puree dipping sauce	

Truffle Fries (AV)	9
White truffle oil, parmesan	

Grilled Asparagus (V)	9
Black pepper, lemon, maldon salt	

Fried Mozzarella	12
Cornflake crusted, guava sauce	

Beer Battered Shrimp	15
Chipotle aioli dipping sauce	

Bean Dip	14
Bacon, mozzarella, muenster, guajillo, onions	

Coq au Vin Wings	16
Red wine, bacon, pickled vegetables, ranch aioli	

Fried Calamari	12
Lemon, parsley, marinara	

Bone Marrow	
Fried onions, scallions, lemon	16
<i>Add cognac luge for +8.</i>	

Burrata	
Arugula, berries, cherry tomato, grapes, cucumber, prosciutto, citrus oil	16

Citrus Salad (AV)	16
Radicchio, grapefruit, parmesan, gold raisins, orange, white balsamic	

Mango Salad (AV)	16
Cherry tomato, cucumber, ricotta salata, pumpkin seeds, mint, white balsamic	

*Add chicken or tofu for +8.
Add shrimp for +10.*

TARTARE & CARPACCIO

Wagyu Steak Tartare*	22
Cornichons, pickled shallot, dijon mustard, tabasco, asparagus, quail egg, crackers	

Tuna Tartare*	18
Sweet marinade, guacamole, green tomato, lemon, guava, pickled onions, corn tostada	

Salmon Carpaccio*	18
Red wine cured salmon, strawberry, avocado & green apple sauce, lemon, shallots, pickled red onion	

Mango Carpaccio (V)	14
Avocado, arugula, pickled onions, tamarind vinaigrette	

(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%.

SANDWICHES

French's Chopped Cheese	22
Sourdough, muenster, cheddar, ground ribeye & onion blend, jalapeño aioli	
Roasted Carrot (V)	16
Mixed seeds, pickled vegetables, Dijon, maldon salt	
T&F Smash Burger*	22
Caramelized onions, cheddar cheese, tabasco aioli	

Grilled Brie	17
Sourdough, Dijon aioli, apples, arugula	

Buffalo Chicken	17
Brioche, buffalo sauce, ranch aioli, onion, lettuce	

*All sandwiches are served with fries.
Substitute truffle fries for +2. Substitute salad for +2.*

PASTAS

Mushroom Fettuccine	19
White wine beurre blanc, parmesan	

Chicken Pomodoro	19
Spaghetti, San Marzano, fresh herbs, parmesan	

Beef Bolognese	22
Rigatoni, San Marzano tomato, parmesan	

Sautéed Crab	26
Spaghetti, cherry tomatoes, herbs, butter, Calabrian chili	

ENTRÉES

11oz NY Strip Steak*	MP
Fries, au poivre	

Daily Fish Filet	25
Shishito salsa verde, lemon, sweet potatoes, asparagus	

Whole Fish & Chips	24
Fried market fish, handcut fries, chipotle aioli and spicy dipping sauces	

Roast Chicken	28
Mixed vegetables, lemon butter sauce	

Glazed Tofu (V)	19
Soy glaze, sautéed onions, celery & cabbage, sesame, radish	

Moroccan Shrimp	25
Moroccan glaze, sautéed vegetables	