

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

Chicken Bites 12
Battered chicken thighs, house-made sweet chili, brussels sprouts, ranch aioli

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 16
Fried onions, scallions, lemon
Add cognac luge for +8.

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

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

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 Sourdough, muenster, cheddar, ground ribeye & onion blend, jalapeño aioli	22	Grilled Brie Sourdough, Dijon aioli, apples, arugula	17
Roasted Carrot (V) Mixed seeds, pickled vegetables, Dijon, maldon salt	16	Buffalo Chicken Brioche, buffalo sauce, ranch aioli, onion, lettuce	17
T&F Smash Burger* Caramelized onions, cheddar cheese, tabasco aioli	22	<i>All sandwiches are served with fries. Substitute truffle fries for +2. Substitute salad for +2.</i>	

PASTAS

Mushroom Fettuccine White wine beurre blanc, parmesan	19	Beef Bolognese Rigatoni, San Marzano tomato, parmesan	22
Chicken Pomodoro Spaghetti, San Marzano, fresh herbs, parmesan	19	Sautéed Crab Spaghetti, cherry tomatoes, herbs, butter, Calabrian chili	26

ENTRÉES

1loz NY Strip Steak* Fries, au poivre	MP	Glazed Tofu (V) Soy glaze, sautéed onions, celery & cabbage, sesame, radish	19
Daily Fish Filet Shishito salsa verde, lemon, sweet potatoes, asparagus	25	Moroccan Shrimp Moroccan glaze, sautéed vegetables	25
Whole Fish & Chips Fried market fish, handcut fries, chipotle aioli and spicy dipping sauces	24	Roast Chicken Mixed vegetables, lemon butter sauce	28