

SNACKS & SHAREABLES

Cheese & Charcuterie Plate Three daily cheeses, two daily meats, assorted condiments, bread	24	Coq au Vin Wings (6) Red wine, bacon, pickled vegetables, ranch aioli	16
Shishito Peppers (V) Lemon, maldon salt	7	Buffalo or BBQ Wings (5) Carrot, celery, ranch aioli	12
Truffle Fries (AV) White truffle oil, parmesan	7	Burrata Cherry tomato, cucumber, roasted beet, white balsamic	16
Fried Olives Pear puree dipping sauce	7	Tuna Tartare* Sweet marinade, guacamole, lemon, pickled onions, corn tostada	18
Chicken Bites Battered chicken thighs, house-made sweet chili, brussels sprouts, ranch aioli	12	Fried Calamari Lemon, parsley, marinara	14

SALADS

Mixed Green Salad (V) Carrot, cherry tomato, cucumber, Madeira vinaigrette	13	Spinach Salad (AV) Orange, heart of palm, ricotta salata, golden raisins, sunflower seeds, red wine vinaigrette	16
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*Add chicken for +8
Add shrimp(5) for +10*

ENTRÉES

Cauliflower Steak (V) Roasted garlic, Catalanian Romesco sauce, crispy kale	19	11oz NY Strip Steak* Fries, au poivre sauce	MP
Moroccan Shrimp Moroccan glaze, sautéed vegetables	25	Chicken Leg Lollipops Mashed potatoes, sautéed spinach, chicken Bordelaise sauce	28

\$15 LUNCH SANDWICH SPECIALS

Buffalo Chicken

Brioche, buffalo sauce, ranch aioli, onion, lettuce

Grilled Brie

Sourdough, balsamic caramelized onions, roasted red pepper

Bacon Grilled Cheese

Muenster & cheddar cheese, bacon, sourdough bread, side of fries

Roasted Carrot (V)

Mixed seeds, pickled vegetables, Dijon aioli, maldon salt

French's Chopped Cheese (+2)

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

T & F Smash Burger* (+2)

Caramelized onions, cheddar cheese, tabasco aioli

Crabby Patty (+3)

Brioche, crispy crab cake, lemon aioli, spiced carrot, cabbage & red onion slaw, served with housemade old bay chips (no fries)

*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

LUNCH DRINK SPECIALS

\$5 House-Selected Wine

Red, white, sparkling, rosé

\$5 House-Selected Beer

Bubbles

10/28

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

Elderflower
Cranberry
Nectarine
Pear

Rhubarb
Black Currant
White Peach



Espresso Martini

14

Vodka, caffè amaro, craft coffee liqueur, fresh espresso

Red or White Negroni

14

Seasonal Sangria

10

Aperitivo Spritz

10

(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%.