

SNACKS & SHAREABLES

Cheese & Charcuterie Plates		Coq au Vin Wings (6)	16
Dried fruit, seeds, jam, bread		Red wine, bacon, pickled vegetables, ranch aioli	
Cheese (4oz)	18	Buffalo or BBQ Wings (5)	12
Meat* (4oz)	18	Carrot, celery, ranch aioli	
Mixed* (6oz)	22	Burrata	16
Shishito Peppers (V)	7	Arugula, berries, cherry tomato, grapes, cucumber, prosciutto, citrus oil	
Lemon, maldon salt		Tuna Tartare*	18
Truffle Fries (AV)	7	Sweet marinade, guacamole, green tomato, lemon, guava, pickled onions, corn tostada	
White truffle oil, parmesan		Wagyu Steak Tartare*	22
Fried Olives	7	Cornichons, pickled shallot, dijon mustard, tabasco, asparagus, quail egg, crackers	
Pear puree dipping sauce			
Chicken Bites	12		
Battered chicken thighs, house-made sweet chili, brussels sprouts, ranch aioli			
Fried Calamari	12		
Lemon, parsley, marinara			

SALADS

Mixed Green Salad (V)	16	Spinach Salad (AV)	16
Heart of palm, carrot, cherry tomato, cucumber, green apple, honey balsamic vinaigrette		Kiwi, orange, pickled daikon, ricotta salata, golden raisins, sunflower seeds, red wine vinaigrette	

Add chicken or tofu for +8
Add shrimp(5) for +10

ENTRÉES

Cauliflower Steak (V)	19	11oz NY Strip Steak*	MP
Roasted garlic, Catalanian Romesco sauce, crispy kale		Fries, au poivre sauce	
Moroccan Shrimp	25	Roast Chicken	28
Moroccan glaze, sautéed vegetables		Mixed vegetables, lemon butter sauce	
Daily Fish Filet	26		
Garlic cilantro avocado sauce, fingerling potato, spinach, pickled pepper slaw. Fresh daily (limited quantity)			

\$15 LUNCH SANDWICH SPECIALS

Buffalo Chicken

Brioche, buffalo sauce, ranch aioli, onion, lettuce

Grilled Brie

Sourdough, balsamic caramelized onions, roasted red pepper

Turkey

Lettuce, tomato, red onion, pickled jalapeños, celery root aioli

Bacon Grilled Cheese

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

French's Chopped Cheese (+2)

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

T & F Smash Burger* (+2)

Caramelized onions, cheddar cheese, tabasco aioli

Roasted Carrot (V)

Mixed seeds, pickled vegetables, Dijon aioli, maldon salt

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%.