

# True

KITCHEN + BAR

## True Beginnings

### House Salad | 6 **Gf V**

Mixed greens in True vinaigrette, beets, Goat cheese, radish

### Little Gem | 9

Little Gem lettuce in guajillo-buttermilk dressing, bacon, red onion, Cotija, radish, pepitas

### Caesar\* | 9

Petite romaine leaves in Caesar dressing, sourdough croutons, thyme-Parmesan, fried capers, brown butter powder

### Beet | 11 **Gf V**

Pickled roasted beets, roasted squash, shaved fennel, arugula in True vinaigrette, smoked Blue cheese, hazelnuts

### Lyonnaise\* | 11 **Gf**

Baby kale, frisee, crispy sunchoke in warm pancetta-mustard dressing, poached egg, chives, citrus gremolata

## Socializers

CHOOSE THESE AS AN APPETIZER OR SEVERAL TO SHARE

### Beef Cheek\* | 15 **Gf**

Crispy red-gold potatoes, grilled frisee, crispy sunchoke, poached egg, brown butter hollandaise, bacon powder

### Calamari | 13

Semolina-fried curls, spicy miso aioli, kimchi cucumbers, cilantro, peanut powder

### Grilled Broccoli | 10 **Gf**

Olive oil, flake sea salt, pancetta-mustard vinaigrette, Pecorino, black onion seeds

### Four Cheese Mac | 11 **V**

Orecchiette, smoked Gouda, Swiss, Parmesan Pecorino, onion jam, citrus gremolata

### Butternut Hummus | 12 **V**

Rosemary naan crackers, pickled vegetables, pine nuts, sumac, coriander, olive puree

### Seared Crab Cake | 16

Frisee in lemon-honey scotch vinaigrette, red onion, green olive-caper tartar

### Fire-Grilled Flatbread | 12 **V**

Garlic-olive oil grilled naan, wild mushrooms, Burrata, Parmesan, Cotija, olive puree, frisee, shallot, brown butter powder

### Roasted Brussels Sprouts | 10 **Gf**

Pork belly lardons, apple-bourbon reduction, Goat cheese, chives, hazelnuts

### Cheese Board | 18 **V**

Crispy baguette, herbed-candied walnuts, grapes, lemon-thyme local honey

### Pork Wings | 16 **Gf**

Kaffir lime leaf-chili glaze, miso ranch, toasted sesame seeds

### Ahi Tataki\* | 14 **Gf**

Wasabi-mustard, sesame seed, garlic-lemon tamari glaze, radish, pickled chili relish

### Heirloom Carrots | 10 **Gf V**

Apple-bourbon glaze, arugula, almonds, Goat cheese

### Short Rib Nachos | 11

Lattice potato chips, three-cheese bechamel, pickled chili relish, guajillo-buttermilk dressing, Cotija, green onion

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## Mains

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### Filet Mignon\* | 35 **Gf**

7oz, pancetta-herb demi-glace, potato two-ways, baby kale, radish in lemon-honey scotch vinaigrette

### Pork Chop\* | 24

10oz, pomegranate compressed, caramelized fennel, Parmesan-farro risotto, grilled heirloom carrots, pomegranate "demi"

### Fennel Lobster | 34 **Gf**

6oz, fennel butter, truffle-butter roasted red-gold potatoes, Castelvetro olive puree, whipped Burrata, frisee, brown butter powder

### Seared Scallops\* | 30 **Gf**

Honey-apple cider romanesco, pancetta, butternut squash puree, lemon soffrito

### Braised Short Rib | 24 **Gf**

Port-coffee BBQ, smokey Blue cheese potato puree, heirloom carrots, caramelized onion vinaigrette

### Mushroom Risotto | 17 **V**

Shiitake, wild mushrooms, leeks, Parmesan, spinach, grilled green onion, citrus gremolata, grated yolk

### Pan-Seared Duck Breast\* | 30 **Gf**

8oz, pickled roasted beets, carrot puree, walnut pesto, frisee, Goat cheese

### Chicken Almond Pappardelle | 24 /18 vegetarian **V**

Pan seared, crispy-skin breast, black garlic-almond cream, kale, spinach, Castelvetro olives, Parmesan, crispy leeks, dill

### Rosemary Trout\* | 23 **Gf**

6oz, skin-on, rosemary-caper butter, kale, rainbow chard-pork belly potato hash, rosemary-onion cream, delicata squash

### Winter Vegetables | 15 **Gf V**

Roasted romanesco, beets, broccolini, brown butter, butternut squash puree, whipped Burrata, sherry-fig reduction

### Grilled Ribeye\* | 34 **Gf**

12oz, carrot puree, creamed rainbow chard, olive oil roasted broccolini, bacon powder

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## Hand Helds

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CERTIFIED ANGUS BEEF. CHOICE OF SALT & PEPPER POMMES FRITES, HOUSE MADE CHIPS OR SIDEWINDER FRIES. SERVED WITH HOUSE-MADE PICKLE

### The American\* | 13

Two 4oz. beef patties, American cheese, onion jam, dijonaise, shredded lettuce, red onion

### TKB\* | 14

8oz. beef patty, bacon, smoked Gouda, pickled chili relish, avocado mash, Serrano-herb aioli, shredded lettuce

### BBQ Short Rib | 15

Brie, honey-mustard aioli, shredded lettuce, red onion

### Steak Sandwich | 16

Arugula, honey-shallot vinaigrette, stone-ground mustard aioli, brown butter hollandaise, telera roll

### Umami Bomb\* | 15

8oz. beef patty, garlic-tamari glaze, black garlic-miso aioli, caramelized onion vinaigrette, Shiitake mushroom, Parmesan cream, shredded lettuce

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS