

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 sunchokes 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 sunchokes, poached egg, brown butter hollandaise, bacon powder

Calamari | 13

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

Grilled Broccolini | 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 beschamel, pickled chili relish, guajillo-buttermilk dressing, Cotija, green onion

Mains

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

Hand Helds

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