

Starters

House Salad | 7

Mixed greens, cucumber, tomato, carrot, radish, pickled red onion, roasted sunflower seeds, choice of dressing

Southwest | 12

Chopped romaine, white cheddar, bacon, corn salsa, avocado, crispy onion, heirloom cherry tomato, spicy pepitas, poblano vinaigrette

Orange Pecan | 13

Spinach, chopped romaine, watermelon radish, pickled red onion, candied pecans, goat cheese crumbles, champagne vinaigrette

Caesar* | 9

Chopped romaine tossed in caesar dressing, pecorino, parmesan, crispy capers, toasted baguette

+ ADD: chicken +5 | prawns +7 | steak +9

Socializers

Shrimp + "Grits" | 14

White cheddar-poblano polenta, red pepper, sweet onion, roasted corn salsa, spicy creole cream sauce

Pork Wings | 16

Sweet chile-lime sambal sauce, gorgonzola slaw

Fried Calamari | 12

Guajillo-chipotle aioli, micro cilantro

Smoked Gouda Mac | 14

Bacon jam, smoked gouda, swiss, parmesan, pecorino, toasted bread crumbs

Stuffed Portobello | 14

Smoked gouda, pecorino, cream cheese, parmesan, spinach, caramelized onion, arugula, blistered tomato, crispy baguette

True Crab Cakes | 17

Blue lump crab, spicy remoulade, served with house Napa slaw

Roasted Brussels Sprouts | 11

Crispy bacon, honey-balsamic reduction, pecorino, hazelnuts

Ahi Sashimi* | 16

Or choose blackened, tamari ponzu, house slaw with wasabi ranch, pickled ginger, black sesame seeds, wasabi, crispy wontons

Prosciutto + Cheese Board | 18

Crispy baguette, candied pecans, seasonal fruit, local honey

Mains

Filet Mignon | 39 Gf

8oz, house demi-glace, mushroom risotto, sautéed greens, grilled asparagus

Miso-Ginger Halibut | 38

Miso-ginger beurre blanc, zucchini noodles, black bean-garlic peanut sauce, snap peas, kaffir lime jasmine rice, fried prawn wontons

Spice Rubbed Pork Chop* | 32

Kurobuta, 12 oz, bone-in chop, pan sauce, white cheddar-poblano polenta, roasted Brussels sprouts, crispy onion, pickled jalapeños

Green Curry Stir Fry | 19 Gf VEGAN

Crispy garlic jasmine rice, cauliflower, broccolini, water chestnut, zucchini, red pepper, roasted chili-lime peanuts, sesame seeds, micro cilantro

Braised Short Rib | 29 Gf

Boneless, house demi-glace, brown butter mashed, sautéed spinach, heirloom carrots, caramelized sweet onion

Seared Scallops* | 38

6oz, truffle corn puree, bacon jam, lemon-parmesan-herb orzo, heirloom carrots, olive-oil grilled haricot verts

Adobo-Lime Chicken | 26 Gf

Ancho cream sauce, black beans, white cheddar-poblano polenta, red pepper, sweet onion, corn salsa, avocado, cotija, avocado crema, micro cilantro

Grilled New York* | 36

12oz, gorgonzola crust, herb-horseradish creme fraiche, brown butter mashed, olive oil grilled zucchini

Pistachio Pesto Primavera | 19 V

Pappardelle pasta, asparagus, broccolini, spinach, sweet onion, carrot, red pepper, heirloom cherry tomato, pecorino

+ ADD: chicken breast+5 | prawns+7 | steak+9 | substitute gluten free+2

Burgers

8 OZ PATTY, CHOICE OF POMMES FRITES OR SIDEWINDER FRIES | BRIOCHE OR LETTUCE WRAP | SUBSTITUTE PORTOBELLO OR CHICKEN BREAST +1 STEAK +3 | GLUTEN FREE BUN OR HOUSE-MADE VEGAN PATTY +2

American Burger* | 15

American cheese, crispy onion, pickle, tomato, shredded romaine, 1000 island

TKB Burger* | 15

Bacon jam, smoked gouda, caramelized sweet onion, sliced avocado, TKB aioli

Tuscan* | 15

Crispy prosciutto, tomato jam, fontina, arugula, basil-caper aioli

*CONSUMING RAW OR UNDER-COOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS | MENU ITEMS MAY COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK