

Starters

Summer Salad | 14 Gf

Baby butter leaf, strawberries, blueberries, avocado, fennel, feta, candied pecans, blueberry vinaigrette

House Salad | 8 Gf VEGAN

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

Antipasto Salad | 15

Chopped romaine, mozzarella, crispy prosciutto, fried artichoke hearts, castelvetrano + kalamata olives, heirloom cherry tomato, pecorino, lemon-basil vinaigrette

Caesar* | 11

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

+ ADD: chicken+8 | prawns+9 | steak+10

Socializers

Shrimp + "Grits" | 15 Gf

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

Pork Wings | 18

Sweet chile-lime sambal, 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 | 17 V

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

True Crab Cakes | 19

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

Roasted Brussels Sprouts | 12 Gf

Crispy bacon, honey-balsamic reduction, pecorino, hazelnuts

Ahi Sashimi* | 18

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

Prosciutto + Cheese Board | 20

Crispy baguette, candied pecans, seasonal fruit, local honey

Mains

Filet Mignon* | 43



8oz, truffle butter, mushroom risotto, house demi-glace, grilled asparagus

Yuzu Halibut* | 38

Yuzu-gochujang glaze, miso butter, sesame yakisoba noodles, snow peas, red pepper, baby bok choy, furikake, crispy edamame

Spice Rubbed Kurobuta Pork Chop* | 34

12oz, bone-in, ancho brined, pan sauce, white cheddar-poblano polenta, heirloom carrots, crispy onions, pickled jalapeños, poblano-jalapeno puree

Adobo-Lime Chicken | 28



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

Green Curry Stir Fry | 20



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

Braised Short Rib | 30



Boneless, house demi-glace, garlic-white cheddar mashed, sautéed spinach, heirloom carrots, caramelized sweet onion

Seared Scallops* | 40



6oz, parsnip puree, brown butter-sage butternut risotto, parmesan, dried cranberries, toasted hazelnuts, haricot verts

Grilled Ribeye* | 40



12oz, chimichurri, garlic-white cheddar mashed, roasted corn salsa, roasted red pepper puree, broccolini, cotija

Garlic-Lemon Angel Hair | 23



Asparagus, heirloom cherry tomatoes, peas, arugula, red chili oil, meyer lemon gremolata, pecorino, crispy shallots

Burgers

8 OZ PATTY, CHOICE OF POMMES FRITES OR SIDEWINDER FRIES | BRIOCHE OR LETTUCE WRAP | SUBSTITUTE PORTOBELLO +1
CHICKEN BREAST +3 STEAK +5 | GLUTEN FREE BUN OR HOUSE-MADE VEGAN PATTY +2

TKB Burger* | 17

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

Mushroom* | 17

Cremini, balsamic reduction, emmentaler, arugula, pickled red onion, porcini-shallot aioli

American Burger* | 17

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

*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