
Starters

House Salad | 9 **Gf** **VEGAN**

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

Pear Gorgonzola | 16 **Gf** **V**

Mixed greens, fennel, candied pecans, dried cranberries, honey balsamic vinaigrette

Little Gem Caesar | 14

Pecorino, parmesan, pickled shallots, crispy capers, brown butter breadcrumbs
+ Add: chicken+8 | steak+12 | prawns+12

Socializers

Shrimp + "Grits" | 17 **Gf**

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

Pork Wings | 20

Sweet chile-lime sambal, gorgonzola slaw

Garlic Hummus | 17 **V**

Castelvetrano, kalamata, red pepper, carrot, heirloom tomato, cucumber, olive oil, smoked feta, aleppo crispy chickpeas, grilled naan

Fried Calamari | 14

Guajillo-chipotle aioli, micro cilantro

Roasted Brussels Sprouts | 14 **Gf**

Maple-dijon vinaigrette, bacon, pecorino, candied walnut, dried cranberry

Smoked Gouda Mac | 18

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, grilled baguette

True Crab Cakes | 21

Blue lump crab, house aioli slaw, spicy remoulade

Short Rib Empanadas | 19

Oaxaca, chimichurri, corn salsa, jalapeno + roasted red pepper puree, chipotle-lime crema, cotija, cilantro micro

Ahi Sashimi* | 21

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

Prosciutto + Cheese Board | 20

Grilled baguette, candied walnuts, seasonal fruit, honey

Mains

Pan Seared Halibut* | 41 

Mango-coconut sauce, jasmine rice, pineapple salsa, toasted coconut, macadamia nuts, baby bok choy

Filet Mignon* | 53

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

Spice Rubbed Kurobuta Pork Chop* | 37

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

Green Curry Stir Fry | 24  

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

Braised Short Rib | 34 

Boneless, house demi-glace, brown butter mashed, wilted greens, heirloom carrots, caramelized sweet onion

Stuffed Chicken | 31 

Smoked gouda + spinach, herb pan sauce, creminis, shallots, brown butter mashed, roasted carrots

Seared Scallops* | 43 

6oz., roasted corn risotto, tomatillo-avocado puree, chorizo crumbles, cotija, spicy pepitas, red chili oil, grilled zucchini

Gorgonzola Crusted Ribeye* | 48

12oz., brown butter mashed, horseradish creme fraiche, balsamic reduction, chives, grilled zucchini

Red Pepper Pesto Linguine | 30

Sundried + cherry tomatoes, spinach, artichokes, castelvetroanos, capers, smoked feta, toasted pine nuts

Burgers

8 OZ PATTY, CHOICE OF POMMES FRITES OR SIDEWINDER FRIES | BRIOCHE OR LETTUCE WRAP | SUBSTITUTE PORTOBELLO +1
CHICKEN BREAST +3 STEAK +7 | GLUTEN FREE BUN OR HOUSE-MADE VEGAN PATTY +2

TKB Burger* | 18

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

Tuscan* | 19

Crispy Prosciutto, smoked tomato jam, fontina, arugula, pickled red onion, basil-caper aioli

American Burger* | 18

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

 AN 18% GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 8 OR MORE 