Starters

House Salad | 9 Gf VEGAN
Mixed greens, cucumber, tomato, carrot, pickled red onion, radish, roasted sunflower seed, choice of dressing

Southwest | 16
Mixed greens, bacon, white cheddar, avocado, heirloom cherry tomato, spicy pepita, corn salsa, crispy onion, poblano vinaigrette

Strawberry Fennel | 16 Gf V
Mixed greens, avocado, feta, candied walnut, honey-balsamic vinaigrette

Chopped Caesar* | 14 V
Asiago, parmesan, pickled red onion, crispy caper, brown butter breadcrumb
+ chicken+8 | steak+12 | prawns+12

Socializers

Shrimp + "Grits" | 19 Gf
White cheddar-poblano polenta, red pepper, sweet onion, roasted corn salsa, spicy creole cream sauce

Pork Wings | 22
Sweet chile-lime sambal, napa slaw with gorgonzola, sesame seed

Garlic Hummus | 18 V
Castelvetrano, kalamata, red pepper, carrot, heirloom tomato, cucumber, olive oil, feta, aleppo crispy chickpea, grilled naan

Fried Calamari | 16
Guajillo-chipotle aioli, micro cilantro, lemon

Roasted Brussels Sprouts | 15 Gf
Maple-dijon vinaigrette, bacon, pecorino, candied walnut, dried cranberry

Smoked Gouda Mac | 18
Bacon jam, smoked gouda, swiss, parmesan, pecorino, toasted bread crumb

Stuffed Portobello | 18 V
Smoked gouda, pecorino, cream cheese, parmesan, spinach, caramelized onion, arugula, blistered tomato, grilled baguette

True Crab Cakes | 22
Blue lump crab, house aioli slaw, pickled red onion, spicy remoulade

Short Rib Empanadas | 21
Oaxaca, chimichurri, corn salsa, jalapeno + roasted red pepper puree, chipotle-lime crema, cotija, cilantro micro

Ahi Sashimi* | 22
Or choose blackened, tamari ponzu, napa slaw with wasabi ranch, pickled ginger, sesame seed, wasabi, crispy wonton

Prosciutto + Cheese Board | 23
Grilled baguette, seasonal fruit, candied walnut, honey drizzle

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

Mains

Filet Mignon | 54
8oz, shallot-herb butter, mushroom risotto, house demi-glace, grilled asparagus

Spice Rubbed Kurobuta Pork Chop* | 38
12oz, bone-in, ancho brined, pan sauce, white cheddar-poblano polenta, heirloom carrot, crispy onion, pickled jalapeño, poblano-jalapeno puree

Macadamia Crusted Halibut* | 42 Gf
Mango chutney, miso-coconut sauce, forbidden rice, toasted coconut, lime zest, broccolini

Braised Short Rib | 36 Gf
Boneless, house demi-glace, brown butter mashed, wilted greens, heirloom carrot, caramelized sweet onion

Stuffed Chicken | 32 Gf
Smoked gouda + spinach, herb pan sauce, cremini, shallot, brown butter mashed, heirloom carrot

Green Curry Stir Fry | 26 Gf VEGAN
Crispy garlic jasmine rice, cauliflower, broccoli, water chestnut, zucchini, red pepper, roasted chili-lime cashew, sesame seed, cilantro

Grilled Ribeye* | 51 Gf
12oz, chimichurri, brown butter mashed, corn salsa, roasted red pepper puree, broccolini, cotija

Seared Scallops* | 44
Cracked pepper cream pappardelle, caramelized onion, arugula, pecorino, parsnip puree, crispy prosciutto, garlic-rosemary oil, chive, zucchini

Summer Linguine | 32
Garlic-pecorino cream sauce, prosciutto, pea, asparagus, parmesan, shaved cured egg yolk, garlic oil, arugula, lemon zest

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* | 20
Bacon jam, smoked gouda, caramelized onion, sliced avocado, TKB aioli

Tamari-Pineapple* | 21
Pepperjack, shredded romaine, crispy jalapeno straws, sriracha aioli

Tuscan* | 21
Crispy Prosciutto, smoked tomato jam, fontina, arugula, pickled red onion, basil-caper aioli

Crispy Chicken Sandwich | 23
American, sweet onion, lettuce, tomato, pickle, chipotle 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