

## Wine by the Glass

### White:

Pineridge, Chenin Blanc Sparkling	\$22/\$82
Scharffenberger, Brut Rose Sparkling	\$14/\$54
Sun Goddess, Rose	\$15/\$58
Delle Venezie, Pinot Grigio	\$14/\$46
Groth, Sauvignon Blanc	\$15/\$62
Beringer "Napa," Chardonnay	\$16/\$62
Frank Family, Chardonnay	\$18/\$65

### Red:

Belle Glos, Pinot Noir	\$18/\$70
Frank Family, Zinfandel	\$15/\$62
Dragons Tooth, Red Blend	\$19/\$78
Frank Family, Cabernet Sauvignon	\$20/\$76
Austin Hope (ltr), Cabernet Sauvignon	\$20/\$95

### Bottle Selections:

Ruinart, Champagne, Brut	\$100
Ruinart, Champagne, Rose	\$100
Poets Leap, "Dry" Reisling	\$40
Belle Glos, Chardonnay	\$60
Fess Parker, Ashley's Vineyard Chard	\$69
Kosta Browne, Chardonnay	\$120
King Estate, Inscription, Pinot Noir	\$55
Boeger, Zinfandel	\$45
McPrice Meyers, Paso Robles, Cabernet	\$45
Bar Dog, Cabernet Sauvignon	\$45
Larkmead, Cabernet Sauvignon	\$95
Hess Estate, "Iron Corral" Cabernet Sauv	\$95
BV Georges de Latour, Cabernet	\$155
Schrader "To-Kalon" Cabernet Sauv.	\$400

### Signature Cocktails

-Whistle Pig 10yr Old Fashion	\$22
Simple Syrup, Luxardo Cherries, Orange Peel, Angustura Bitters	
-Blood Orange Mule	\$16
Titos Vodka, Blood Orange Puree, Ginger Beer, Lime, Agave	
-Tank-tini	\$18
Uncle Vals Botanical Gin, Lemon, Cucumber, Elderflower Liqueur, Simple Syrup	
-Jalapeno Blackberry Margarita	\$17
DeLeon Blanco Tequila, Cointreau, Blackberry Puree, Agave, Lime Salt	
-Cucumber Basil Gimlet	\$17
Wheatley Vodka, Basil, Cucumber, Lime	
-TCT Surf City Bourbon Manhattan	\$18
Angustura Bitters, Carpano Antica Sweet Verouth Luxardo Cherries	
-Blueberry Haole	\$17
Surf City Vodka, Blueberries, Mint, Lime, Simple Syrup St. Germain, Blue Curacao	
-Hawaiian Mule	\$16
Captain Morgan, Malibu, Agave Syrup, Ginger Beer, Pineapple Juice	
-Apple Pie Whisky Smash	\$17
Sazarac Rye, Cinnamon Apples, Apple Juice, Cinnamon Simple, Lemon Juice, Ginger Beer	



Corkage - \$15 per 750ML

**\*\*OUR CAESAR DRESSING, AIOLI, EMULSIONS, AND MAYONNAISE CONTAIN RAW EGG YOLK\*\***

## THE CHEF'S TABLE MENU IS 'A LA CARTE'

### PESTO FRIES \$10

BEER-BATTERED FRIES, HOUSE MADE PESTO, SWISS CHEESE

### OYSTER SHOOTER \$6

PACIFIC OYSTER, HOUSE MADE PONZU, SAKE, SRIRACHA, MICRO CILANTRO, LEMON

### ARTISAN CHEESE BOARD \$27

CAMBOZOLA (TRIPLE CREAM BLEU), MITICANA SHEEP, AGED WHITE CHEDDAR

NOSTRANO SALAMI, SPICY COPPA, FIG JAM

BAGUETTE, MARCONA ALMONDS, CRANBERRIES, OLIVES

### STUFFED AVOCADO (HALF) \$10

BOILED ALMOND HUMMUS, RED RADISH

TOASTED SESAME SEEDS, SRIRACHA, LIME, MICRO CILANTRO, CARAMELIZED ONION NAAN BREAD

### MUSHROOM-RICOTTA CHEESE ARANCINI \$15

PARMESAN CRISP, ARABIATTA SAUCE

### PASTRAMI REUBEN EGG ROLLS \$16

SHAVED PASTRAMI, SWISS CHEESE, CARAWAY, SAUERKRAUT, WHOLE GRAIN MUSTARD, RUSSIAN DRESSING

### LOBSTER MAC AND CHEESE \$20

SMOKED GOUDA CHEESE, ORECCHIETTE PASTA, PANKO AND PARMESAN GRATIN

### FIELD GREEN AND ENDIVE SALAD \$15

ROASTED PUMPKIN SEEDS, CANDIED PECANS POMERGRANATE KERNELS, SHAVED PECORINO, TARRAGON DILL BUTTERMILK DRESSING

### GRILLED CHICKEN CHOP SALAD \$17

ROMAINE LETTUCE, GRILLED CHICKEN, GORGONZOLA, WATERMELON RADISH, MANDARINES PECAN, EGG, GOLDEN DELICIOUS APPLES, CABERNET VINAIGRETTE

### LOCAL BEET SALAD \$17

ROASTED RED BEETS, PICKLED GOLDEN BEETS, BOILED CHIOGGIA BEETS, ARUGULA, ASIAN PEARS, BURRATA CHEESE, TOASTED SUNFLOWER SEEDS, LEMON JUICE, EXTRA VIRGIN OLIVE OIL

### PAN SEARED SCALLOPS \$26

ALIGOT MASHED POTATOES, DIJON CREAM, FRIED SHALLOTS, MICRO GREENS

### AL PASTOR CARNITAS STYLE PORK TACOS \$16

SOFT CORN TORTILLAS, POBLANO-LIME SLAW, CHIPOTLE SOUR CREAM, HOUSE MADE SALSA

### SMOKED PRIME RIB FRENCH DIP SANDWICH \$23

HOUSE SMOKED PRIME RIB OF BEEF, BALSAMIC GLAZED ONIONS

CAMBOZOLA TRIPLE CRÈME BLEU CHEESE, HORSERADISH CREAM, CHIPOTLE AU JUS

### TWISTED TURKISH SHAWARMA \$30

CHICKPEA PUREE, RED LENTILS, CARROTS, RED BELL PEPPERS, CAULIFLOWER, PICKLED RED ONIONS, TZATZIKI, NAAN BREAD, MICRO GREENS

### PAN SEARED SWORDFISH PUTTANESA \$39

BUCATINI PASTA, CAPER BERRY, WHITE ANCHOVY, OLIVES, BROCCOLINI

### THAI SHRIMP CURRY \$29

COCONUT RICE FRITTER, PANANG CURRY SAUCE, BELL PEPPERS, GREEN BEANS, MICRO CILANTRO

### SOUTHERN FRIED MARY'S CHICKEN \$28

BACON GRAVY, BABY CARROTS, GARLIC MASHED POTATOES

### CREOLE RUBBED 12 OZ BONE-IN PORK CHOP \$40

CRAWFISH ETOUFFEE, MAPLE-HONEY BUTTERED CORNBREAD, CREAM OF KALE, CHICHARRON, GRUYERE, GREEN ONIONS

### BRAISED BONELESS BEEF SHORT RIB STROGANOFF \$39

FRESH PAPPARDELLE PASTA, FOGGY DEW MUSHROOMS, CRÈME FRAICHE, CHIVES

### GRILLED 6OZ FILET MIGNON \$41

POTATO PAVE, DELICATTA SQUASH-SUNCHOKE HASH, RED WINE DEMI

### TCT BACON FIG JAM BURGER \$21

RIB-BRISKET-CHUCK BLEND GROUND BEEF, TRIPLE CRÈME BRIE, BACON FIG JAM, WHOLE GRAIN MUSTARD AOLI, ARUGULA