

## Wine by the Glass

### White:

Chandon, Brut Champagne	\$16/\$62
Veuve Clicquot, Champagne	\$20/\$78
By.Ott, Rose	\$15/\$58
King Estate, Pinot Gris	\$14/\$46
Cline, Sauvignon Blanc	\$17/\$66
Talbott, Chardonnay	\$14/\$54
Frank Family, Chardonnay	\$18/\$65

### Red:

Bella Glos, Pinot Noir	\$18/\$70
Dragons Tooth, Red Blend	\$18/\$65
Frank Family, Zinfandel	\$18/\$65
Wise Villa Winery, Syrah	\$15/\$58
Hess, Cabernet Sauvignon	\$16/\$62
Daou Reserve, Cabernet Sauvignon	\$22/\$80

### Bottle Selections:

Ridge, Grenache Blanc	\$58
Pine Ridge Chenin Blanc/Viognier	\$45
Dariouh, Viognier	\$70
Shafer, Chardonnay	\$85
Chateau Montelena, Zinfandel	\$60
Shafer, "Relentless" Syrah	\$85
Justin "Isosceles," Red Blend	\$95
J. Lohr "Hilltop", Paso Robles, Cab Sauv	\$45
Schrader "To-Kalon" Cabernet Sauv.	\$400

*\*Corkage - \$15 per 750ML\**

### Signature Cocktails

<b>-Whistle Pig 10yr Old Fashion</b>	<b>\$23</b>
Whistle Pig 10 Year, Simple Syrup, Luxardo Cherries, Orange Peel, Angustura Bitters	
<b>-Blood Orange Mule</b>	<b>\$17</b>
Titos Vodka, Honey Blood Orange Puree, Ginger Beer, Lime, Agave	
<b>-Tank-tini</b>	<b>\$18</b>
Uncle Vals Botanical Gin, Lemon, Cucumber, Elderflower Liqueur, Simple Syrup	
<b>-Jalapeno Blackberry Margarita</b>	<b>\$18</b>
Don Fulano Blanco Tequila, Cointreau, Blackberry Puree, Agave, Lime, Salt	
<b>-Cucumber Basil Gimlet</b>	<b>\$17</b>
Wheatley Vodka, Basil, Cucumber, Lime, Lemonade	
<b>-Michter's American Manhattan</b>	<b>\$18</b>
Michter's American Whiskey, Angustura Bitters, Carpano Antica Sweet Verouth Luxardo Cherries	
<b>Blueberry Haole</b>	<b>\$17</b>
Wheatley Vodka, Blueberries, Mint, Lime, Simple Syrup, St. Germain, Blue Curacao	
<b>New York Sour</b>	<b>\$17</b>
Buffalo Trace Bourbon, Lemon Juice, Simple Syrup, Red Wine Float	
<b>Sazerac Rye Sazerac</b>	<b>\$20</b>
Paychard Bitters, Simple Syrup, Sazerac Rye Bourbon, Lemon Zest	
<b>Hawaiian Mule</b>	<b>\$17</b>
Captain Morgan, Malibu, Lime, Agave, Pineapple Juice, Ginger Beer	
<b>** T.C.T Oyster Shooter **</b>	<b>\$6</b>
Pacific Oyster, House Made Ponzu Sauce, Sake, Sriracha, Micro Cilantro, Lemon	



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

+ THE CHEF'S TABLE MENU IS SERVED ENTIRELY 'A LA CARTE' +

### **PESTO FRIES \$11**

**BEER-BATTERED FRIES, HOUSE MADE PESTO, SWISS CHEESE**

### **ARTISAN CHEESE BOARD \$28**

**CARMODY, CAMBOZOLA TRIPLE CRÈME BLUE, GOAT GOUDA, SPICY COPPA, SOPPRESSATA, FIG JAM, BAGUETTE, MARCONA ALMONDS, CRANBERRIES, OLIVES (CHEESE SUBJECT TO CHANGE)**

### **FOCACCIA BREAD BOARD \$20**

**HOUSE MADE FOCACCIA, ROASTED GARLIC, FOGGY DEW FARMS MUSHROOM PATE, EXTRA VIRGIN OLIVE OIL, 6YR AGED BALSAMIC**

### **STUFFED AVOCADO HALF \$11**

**BOILED OLD BAY ALMOND HUMMUS, RED RADISH TOASTED SESAME SEEDS, SRIRACHA, LIME, MICRO CILANTRO, NAAN BREAD**

### **PASTRAMI REUBEN EGG ROLLS \$17**

**SHAVED PASTRAMI, SWISS CHEESE, CARRAWAY, SAUERKRAUT, WHOLE GRAIN MUSTARD SEED RUSSIAN DRESSING**

### **GRILLED CHICKEN CHOP SALAD \$18**

**ROMAINE LETTUCE, GRILLED CHICKEN, GORGONZOLA, WATERMELON RADISH, CUCUMBER, PECANS, EGG, FUJI APPLES, CABERNET VINAIGRETTE**

### **PAN SEARED SCALLOPS \$28**

**CARROT-GINGER PUREE, PASSION FRUIT BEURRE BLANC, ALEPPO CHILI DUST, BLACK SESAME BRITTLE, MICRO CILANTRO**

### **LOCAL BEET SALAD \$18**

**ROASTED RED BEETS, PICKLED GOLDEN BEETS, BOILED CHIOGA BEETS, ARUGULA, FUJI APPLES, BURATTA CHEESE, TOASTED SUNFLOWER SEEDS, LEMON JUICE, EXTRA VIRGIN OLIVE OIL**

### **FOGGY DEW FARMS MIXED MUSHROOM TART \$17**

**PUFF PASTRY, GRUYERE CHEESE, PUMPKIN-TZATZIKI, PUMPKIN SEED OIL, HAZELNUTS**

### **CHILI VERDE CARNITAS PORK TACOS \$18**

**CARNITAS, CHILI VERDE SAUCE, POBLANO-LIME SLAW, CHIPOTLE SOUR CREAM, HOUSE SALSA**

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

**CAMBAZOLA TRIPLE CREAM BLUE CHEESE, BALSAMIC ONIONS, HORSE RADISH AIOLI**

### **ASPARAGUS RISOTTO \$36**

**ARBORIO RICE, BASIL CREAM, PEA SHOOTS, PECORINO CHEESE +\$6 ADD CHICKEN, +\$8 ADD PRAWNS**

### **PAN SEARED SALMON \$36**

**CHERMOULA, SAFFRON COUS COUS, CALIFLOWER PUREE, PISTACHIO GREMOLATA**

### **SOUTHERN FRIED MARY'S CHICKEN \$29**

**BACON GRAVY, BABY CARROTS, GARLIC MASHED POTATOES**

### **PANANG SHRIMP THAI CURRY \$37**

**BELL PEPPERS, GREEN BEANS, COCONUT RICE FRITTER, SHALLOTS, MICRO CILANTRO**

### **BRAISED BEEF SHORT RIB \$43**

**WHITE POLENTA, CHIMICHURRI ROJO, GRILLED SPRING ONION, SMOKED BEEF JUS, CHICHARRON CRUMBLE**

### **GRILLED APPLE BRINED BONE-IN PORK CHOP \$39**

**BROWN BUTTER-MISO MASHED SWEET POTATOES, YUZU-PONZU GLAZED BOK CHOY GRANNY SMITH APPLE SALSA VERDE, CRISPY GARLIC OIL**

### **6OZ FILET MIGNON \$45**

**CREAMED SPINACH, CRISPY TRUFFLE POTATOES, BLACK GARLIC AIOLI, GORGONZOLA CRUSTED**

### **T.C.T. BBQ BACON BURGER \$23**

**BRISKET-RIB-CHUCK BLEND, CHEDDAR CHEESE, BACON, HOUSEMADE BBQ SAUCE, ONION SPRINGS**

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