**Starters**

- Marinated Olives 10.
- Spiced Marcona Almonds

- Caramelized Onion Dip 10.
  Chips, Crispy Shallots

- Pecorino Arancini 12.
- Spicy Tomato Sauce

- Cheese Plate 3 for 22.
  - Saint-Maure (FR)
  - Quicke's Vintage Cheddar (UK)
  - Brebrousse D'Argental (FR)
  - Herve Mons 1924 Bleu (FR)
  - Annelies (CH)

- Charcuterie 21.
  - Bresaola, Prosciutto di Parma, Salami
  - Marinated Olives, Country Bread

**Main Courses**

- Little Gem Lettuces 15.
- Fried Soft-Boiled Egg, Buttermilk Dressing

  - Hanger Steak, Arugula, Parmesan
  - Toasted Pine Nuts, Lemon Confit

- Chicken Paillard 22.
  - Delicata Squash, Pomegranate
  - Hen of the Woods Mushrooms

- Steamed PEI Mussels 24.
  - Leeks, Fennel, Turmeric, Toasted Bread

- Sautéed Salmon 24.
  - Heirloom Grains, Beets, Tarragon
  - Orange Vinaigrette

- Grilled Portobello Sandwich 21.
  - Eggplant, Zucchini, Red Peppers
  - Taleggio, Arugula

- TC Wagyu Burger 22.
  - Truffled Pecorino, Balsamic Onions
  - Crispy Fingerling Potatoes

- Roasted Turkey Sandwich 21.
  - Avocado, Berkshire Bacon
  - Balsamic Onions
  - French Fries

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Raw or Undercooked Meats, Poultry, Seafood
Shellfish or Eggs May Increase Your Risk of Foodborne Illness