



SOUP & SALAD

- Soup Of The Day** See our daily specials card for today's soup 6/10
- House Salad** GF V mixed local baby greens, cherry tomato, cucumber, carrots with choice of dressing 8/14
- Caesar Salad** GF* romaine, croutons, parmigiano reggiano, house caesar dressing 8/16
- Winter Citrus** GF V* mixed greens, blood orange and grapefruit supremes, local goat cheese, toasted hazelnuts, citrus vinaigrette 18
- Add to any salad Bacon +6 Chicken +6 Impossible Patty +6 Salmon +14 8oz Hanger +18

SHAREABLES

- Beet Cured Salmon Crostini** grilled Red Hen baguette, creamy goat cheese, cucumber, house beet cured salmon, lemon vinaigrette 22
- Fried Brussels Sprouts** GF bacon, dijon, maple, lemon aioli 18
- Arugula Artichoke Dip** GF* local microgreens, scallions, house-made sourdough everything crackers 18
- Poutine** hand-cut fries, beef demi gravy, cheddar curds 20
- TAdd Bacon +6 Short Rib +14 Chicken +6 8oz Hanger +18
- Honey Roasted Carrots** GF whipped feta, honey glazed carrots, roasted pistachios 16

MAIN PLATES

- Pork Chop** GF bone-in chop, sauce Robert, garlic mashed potato, roasted seasonal vegetable 32
- Shrimp & Grits** GF sauteed blackened tiger shrimp atop creamy cheddar grits, roasted seasonal vegetable 32
- Beer Braised Short Ribs** roasted garlic and ale demi, garlic mash, fried brussels sprouts 36
- Pappardelle Bolognese** house-made pasta, house beef bolognese, basil ricotta, 24 month aged parmesan 28
- Maple Dijon Salmon** GF 6oz Atlantic salmon, grilled seasonal veggies, mixed wild rice 32
- Warm Rice Bowl** GF V warm wild rice, roasted sweet potato, baby kale, grilled asparagus, roasted brussel sprouts, pepitas, maple pomegranate dressing 20 Add Bacon +6 Chicken +6 Salmon +14 8oz Hanger +18 Short Rib +14
- Fried Chicken** half a chicken, garlic mash, beef gravy, grilled seasonal vegetable 36
- Mac & Cheese** creamy cheddar and American sauce topped with more melted cheddar 20
- Add Bacon +6 Chicken +6 Salmon +14 8oz Hanger +18 Short Rib +14
- Hanger Steak**** GF 8oz steak, steak sauce butter, hand-cut fries or garlic mash, grilled seasonal vegetable 38
- Add Bayley Hazen Blue Cheese +6 Caramelized Onions +5 Sautéed Mushrooms +5
- KT Burger**** GF* V* american or cheddar, lettuce, pickled onion, KT sauce, house-made sesame bun, hand-cut fries 20
- Add Caramelized Onions +5 or Sautéed Mushrooms +5
- Sub GF & V Bun +2 Impossible Patty +3 Bayley Hazen Blue Cheese +3

KIDS MEALS

Includes a side of fries or greens and a scoop of ice cream! 12

Mac & Cheese Chicken Charlie's Chicken Tenders Grilled Cheese GF* Kids Burger GF*

Due to credit card fees, you may only split your table's check once. After that, a \$3 fee will be added for each additional split.

A 3% service fee will be added to your bill to help support our kitchen crew. This fee is optional, please let your server know.

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

V = vegan, V* = vegan with modifications, GF = gluten free, GF* = gluten free with modifications

D E S S E R T

Matilda Cake 14

Rich chocolate cake layered with chocolate Italian buttercream
and frosted with dark chocolate ganache

Vanilla Cheesecake 14

N.Y. style vanilla flavored cheesecake with gingerbread
cookie crust, rotating house made jam and vanilla whipped cream

Espresso Crème Brûlée GF 14

Crispy burnt caramel atop espresso custard, served with a chocolate-dipped mixed nut biscotti

Dark Chocolate Coconut Tart GF V 12

Chocolate-coconut filling, toasted mixed seed crust, house fruit preserves

House-Made Ice Cream 10

Ask your server about today's flavors!

From our Kitchen Table to Yours!

**We also offer Private Event Catering,
Personalized Chef's Tables, Custom Cakes, and Desserts!**

