



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!**

