

tap & kitchen

starters

cornmeal hushpuppies 9
remoulade and crispy bacon chips

duck leg taquitos 12
cilantro tomatillo sauce, cumin sour cream

hearts of romaine salad 10
radish sprouts, marinated red peppers,
chopped black olives,
mrs. bracci garlic vinaigrette

grilled beef-lamb sausage 10
tahini sauce, parsley salad

crispy grits of wonder 10
sweet and sour pickled yellow beets,
parsley puree

glazed pork ribs 10
sweet hoisin sauce

"rawwiche" tostadas 9
cauliflower, coconut

marinated tofu salad 12
vermicelli rice noodles, red bell peppers
basil, carrots, cucumber
fish lemon sauce

house hickory smoked trout 14
pickled red cabbage, crème fraîche
served with crostinis

mains

moules frites 24
steamed PEI mussels
longaniza chorizo, tomato,
garlic, seasoned fries

t&k burger 16
60/40 aged white cheddar,
grilled red onion, guajillo chile sauce
on grilled ciabatta bun & hand cut fries

sautéed white shrimp 18
garlic chips, capers, sobresada sausage,
grilled ciabatta bread

cuban pork roast 21
black beans, tostones

blackened hanger steak 27
corn succotash, pan sauce

pan seared chicken breast 20
panzanella salad, basil oil

cheese & charcuterie

served with crostinis & seasonal accoutrements

Mahon 7
black pepper tart cherries

Brillat Savarin 7
candied pecans

Roaring Forties 7
wild honey with rosemary

Bucheron 7
medjool date compote

cheese & charcuterie plate 22

chefs cheese plate 21

chefs charcuterie plate 21

extras

fresh guacamole 8
avocado, tomato, onion, cilantro, chips
made to order

seasoned fries 8
rouille aioli

specialty bread plate 7
warm ciabatta, housemade seasonal compound
butter, herbed olive oil &
palugra butter

nightly specials

tuesday
coconut soup

wednesday
beef belly

thursday
fried chicken

friday
'friday night fish fry'

saturday
memphis style smoked ribs