
Starters

Strawberry Fennel | 11 **Gf V**

Spinach, chopped romaine, avocado, feta, candied walnuts, honey-balsamic vinaigrette

House Salad | 6 **Gf VEGAN**

Mixed greens, cucumber, tomato, carrot, radish, pickled red onion, sunflower seeds, choice of dressing

Southwest | 11

Chopped romaine, white cheddar, bacon, corn salsa, avocado, heirloom cherry tomato, crispy onion, spicy pepitas, poblano vinaigrette

Caesar | 8

Chopped romaine tossed in caesar dressing, pecorino, parmesan, toasted baguette

+ ADD: chicken +5 | prawns +8

Socializers

Shrimp + "Grits" | 14

White cheddar-poblano polenta, red peppers, sweet onion, roasted corn salsa, spicy creole cream sauce

Pork Wings | 16

Sweet chili-lime sambal sauce, blue cheese slaw

Smoked Gouda Mac | 12

Bacon jam, smoked gouda, swiss, parmesan, pecorino, toasted bread crumbs

Stuffed Portobello | 14 **V**

Smoked gouda, pecorino, cream cheese, parmesan, spinach, caramelized onion, blistered tomato, crispy baguette

Fried Calamari | 12

Guajillo-chipotle aioli, micro cilantro

Roasted Brussels Sprouts | 10 **Gf**

Crispy bacon, honey-balsamic reduction, pecorino, hazelnuts

True Crab Cakes | 16

Blue lump crab, spicy remoulade, served with house slaw

Ahi Sashimi | 16

Or choose blackened, tamari ponzu, house slaw, wasabi ranch, black sesame seeds, wasabi, pickled ginger, crispy wontons

Prosciutto-Cheese Board | 18

Crispy baguette, herb-candied walnuts, fresh fruit, lemon-thyme local honey

Burgers

TKB Burger | 14

Bacon jam, smoked gouda, caramelized sweet onion, sliced avocado, spicy TKB aioli

American Burger | 14

American, crispy onion, pickle, tomato, shredded romaine, 1000 Island

Bourbon BBQ Cheddar Burger | 14

Honey smoked bacon, white cheddar, crispy onions, house bbq sauce

Mains

Filet Mignon* | 36 Gf

8oz, demi-glace, mushroom risotto, sautéed greens, roasted butternut, grilled asparagus

Green Curry Stir Fry | 18 V VEGAN

Crispy garlic jasmine rice, cauliflower, broccolini, water chestnut, red pepper, zucchini, roasted chili-lime peanuts, sesame seeds, micro cilantro

Pistachio Pesto Primavera | 18 V

Pappardelle pasta, asparagus, broccolini, spinach, heirloom cherry tomato, sweet onion, carrot, red pepper, pecorino

Braised Short Rib | 26

Demi-glace, brown butter mashed, sautéed spinach, heirloom carrots, roasted cipollini onions

Grilled Ribeye* | 36

12oz, blue cheese crust, herb-horseradish creme fraiche, brown butter mashed, grilled zucchini

Adobo-Lime Chicken | 26

Ancho cream sauce, red peppers, sweet onions, black beans, white cheddar-poblano polenta, corn salsa, avocado, cotija, avocado crema, micro cilantro

Seared Scallops* | 33

6oz, bacon jam, parsnip puree, lemon-parmesan-herb orzo, sautéed greens, heirloom carrots, olive-oil grilled haricot verts

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS

Finishers

Butterscotch Creme Brulee | 8

House spiced whipped cream, toasted pecans

Bruleed Vanilla Cheesecake | 9

Cinnamon creme anglaise, cranberry coulis, 5-spice walnuts, fresh whipped cream

8 Layer Chocolate Cake | 11

Belgian chocolate ganache

Skillet Cookie | 9

Double chocolate chip, hazelnut, Umpqua Dairy vanilla bean ice cream, house caramel, sea salt