



APPETIZERS

DEVILED EGGS rotating selection **8** 🌾

HAND CUT FRIES choose any combination: bacon | parmesan | truffle oil **8**

CHEFS BOARD a selection of artisan cheeses, charcuterie, conservas, mostardas and pickles **16** (vegetarian preparation **15**) ★

TOFU BATONNETS za'atar spiced tofu | baba ghanoush | roasted vegetables | house pickles **12** 🌾

CAULIFLOWER WINGS battered & fried, tossed in Korean barbeque sauce | sesame seeds **10**

BRUSSEL SPROUTS fried crisp and tossed in sweet chili suace with bacon **10**

FRIED CHICKEN WINGS your choice of Japanese BBQ, honey-Old Bay, or garlic parmesan | pickled celery and carrots | house-made ranch **12**

BBQ PORK BELLY BITES Japanese BBQ sauce | sesame seed | house-made pickles **12**

RATATOUILLE eggplant conserva | summer squash | fried zucchini | house tomato sauce **14** 🌾

CURED SALMON LOX marbled rye crustinis | horseradish-creme friache | gravlox sauce | fresh dill | roe **15**

SALADS & SANDWICHES

TRC SMASH BURGER two 3.5oz Eastern Market blend patties | bacon | lettuce | caramelized onion | American cheese | burger sauce | house-made pickles | served with hand-cut fries **19** ★

FRIED CHICKEN SANDWICH garlic-avocado aioli | lettuce | pickled jalapenos | Japanese BBQ sauce with sesame | served with hand-cut fries **16**

GRILLED CHEESE smoked gouda | peach preserve | honey goat cheese | cream butter | Zingerman's farm bread | hand-cut fries **15** (with bacon **18**)

GREEN GODDESS WEDGE butter lettuce and radicchio | avocado | fried shallots | golden beets | blue cheese | chives | herb yogurt dressing **14** ★
(with chicken **16** / with tofu **15** / with shrimp **19** / with steak **19**)

KALE + SPINACH SALAD manchego | soft boiled egg | tequila-poached pear | toasted pecans | shaved fennel | za'atar spiced pita roasted cipollini vinaigrette **14** ★
(with chicken **16** / with tofu **15** / with shrimp **19** / with steak **19**)

ANTIPASTO SALAD gem lettuce | pepperoncini | salami | ham | pepperoni | gruyère and provolone | cherry tomatoes | olives za'atar spiced pita | coriander vinaigrette **14** ★
(with chicken **16** / with tofu **15** / with shrimp **19** / with steak **19**)

20% service charge will be added to tables of 6 or more.



Gluten-free



Gluten-free preparation available

MAINS

BLACKENED RED BASS southern style red beans | jalapeno cornbread | crispy mustard greens | orange bay leaf butter **28**

BEURRE ROUGE PORK CHOP Michigan farm-raised pork | fried yucca root with rosemary aioli | crispy flowering kale **24**

COFFEE RUBBED FILET TIPS fried yucca root | calabrian butter | grilled cherry tomatoes + pearl onions | caramelized plantains bordelaise **23** 

SMOKED MUSSEL SQUID INK LINGUINE hand-made Mama Mucci squid ink linguine | shallot | Gullah Geechee beer-butter sauce | chives tarragon labneh | citrus allumettes | roe **22**

PACCHERI PASTA hand-made Mama Mucci pasta | italian sausage | sautéed leeks | butter beans | tomato vodka sauce | parmesan | Aleppo pepper **18**

STONY CREEK MUSHROOM BOWL roasted Stony Creek mushrooms | sautéed seasonal vegetables | pickled chickpeas | roasted pepper hummus tabouleh vinaigrette **18**

FISH TACOS grilled mahi-mahi | flour tortilla | elote corn relish | fried avocado | pickled cabbage | spicy salsa verde **16**
(substitute tofu, no charge)

add a small house salad to any entree \$5

DESSERTS

SCRATCH MADE DESSERTS please ask your server about tonight's selection **7**

Celiac notice: It is our pleasure to offer a range of gluten free options, however we are not a gluten-free restaurant. We have processes in place to minimize potential risk, but ours is a small scratch kitchen with a shared fryer, and therefore we cannot ensure that cross-contamination will never occur.



Gluten-free



Gluten-free preparation available

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry / seafood, fish or eggs may increase your risk of foodborne illness.