



WINTER

BAR SNACKS *served till midnight*

- DEVILED EGGS** rotating weekly **7**
- HAND CUT FRIES** choose: bacon/Parmesan/truffle oil/sea salt **7**
- PORK BELLY BUNS** (3) steamed bao buns, cucumber, jalapeño, pickled onion **9** (*substitute tofu, no charge*)
- STEAK CARPACCIO BRUSCHETTA** jalapeño, onion, tomato, avocado, cilantro, horseradish cream, grilled sourdough **11**
- LETTUCE WRAPS** Bibb lettuce, Asian slaw, mint, rice, teriyaki glaze, pickled cabbage, crushed peanut **8** (*with tofu 9 / with chicken 9 / with shrimp 11*)
- COCONUT SHRIMP** (5) battered and quick fried, with mixed greens, apple and sracha aioli **9**
- SPICY HAWAIIAN ESCOLAR CRUDO** jalapeño, Thai chili, red onion, avocado, grapefruit, orange **11**
- FISH TACOS** (3) blackened Mahi-Mahi, pineapple-mango salsa, citrus-yogurt in a flour tortilla **11** (*substitute fried tofu-roasted vegetables, no charge*)
- NACHOS** pulled chicken, portobello mushrooms, corn chips, white cheddar queso, pico de gallo, black bean salsa, jalapeño **13**

SMALL PLATES *served till midnight*

- AHI TUNA** sesame crusted with sticky black rice, basil-green papaya salad, crushed peanuts, chili-ponzu **15**
- FILET TIPS** mashed potatoes, roasted heirloom carrots, bordelaise **15**
- BULGOGI STEAK & SHRIMP** Korean bbq, kimchi, jasmine rice, sesame seeds, fried egg **15**
- MUSHROOM RISOTTO** portobello, shiitake and oyster mushrooms and green peas **9**
- SEARED SCALLOPS** couscous roasted vegetable, jicama-apple salad, roasted red pepper-brown butter sauce **15**
- CHARCUTERIE BOARD** chef's cured meat, peppadew peppers, olives, baby pickles, grapes, chili-brown jam, crostini **12**
- CHEESE BOARD** artisan cheeses, golden raisin mostarda, figs, grapes, crostini **12**
- SUSHI RICE BOWL** black pepper cured salmon and tuna, cucumber pickled radish, avocado, jasmine rice, furikake seasoning, peanut sauce or chili soy **13**
- GNOCCHI** potato, mushrooms, baby kale, walnuts, Parmesan cheese **9**

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

Happy hour

MONDAY-FRIDAY from 4-6PM
THURSDAY ^{LATE}NIGHT from 9PM-close



SANDWICHES & SALADS *served till midnight*

TRC BURGER 7oz Imperial Wagyu beef, bacon, white queso cheese, lettuce, tomato, onion, remoulade aioli, hand cut fries **14**

CHICKEN SANDWICH grilled breast, sautéed artichokes and spinach, pepper-jack cheese, jalapeño-garlic aioli **12**

THE IMPOSSIBLE BURGER revolutionary plant-based vegan patty, mushrooms, Swiss, lettuce, tomato, hand cut fries **17**

THE RAVENS CLUB SALAD mixed greens, strawberries, apple, jicama, dried cherries, candied walnuts, blue cheese, bacon, apple-mango vinaigrette **11 (with chicken 13 / with shrimp 15 / with steak 15)**

PEAR KALE SALAD prosciutto, red and white cabbage, apple, cranberry, fennel, shaved carrot, mustard-mango vinaigrette **13**

SOUP OF THE DAY please ask your server

MAINS *served till 11:00pm*

WILD CAUGHT SALMON coconut curry-basmati rice, pineapple-mango salsa, mango-beurre blanc **19**

JERK CHICKEN grilled breast and leg, peas, arborio rice, soy-cilantro chimichurri **17**

CHARGRILLED PORK CHOP balsamic butter, Italian sausage, white bean ragu, kale, cheese grits **19**

SEARED DUCK BREAST with braised pork belly, barley-roasted vegetables, white balsamic-brown butter **19**

BAVETTE STEAK roasted potatoes and vegetables, soy-chimichurri **19**

LOBSTER MAC claw meat, pasta, white cheddar béchamel, panko crumbs, truffle oil, chives **23**

PAD THAI stir fried rice noodles, bean sprouts, tofu, egg, vegetables, crushed peanuts **13**
(with chicken 15 / with shrimp 17 / with steak 17)

SIDES

SMALL SALAD 5

RICE 3

**MASHED POTATOES or
ROASTED POTATOES 4**

ROASTED VEGETABLES 5

MAC & CHEESE 6

DESSERTS *served till midnight*

CREME BRÛLÉE please ask your server for today's selection **6**

NEW YORK STYLE CHEESECAKE please ask your server for today's topping **6**

WEEKLY DESSERT SPECIAL please ask your server

Gluten-free options are available! Inquire with your server or bartender.

** 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.*