



**ROASTED CAULIFLOWER BISQUE** \*, VG  
with apple & herbs, corn chips & parsley oil **7.95**

**BAKED ONION SOUP** GF, V, \*VG (without cheese)  
rich vegetable herb broth, gluten free croutons,  
baked gruyere cheese **8.95**

**PULLED CHICKEN CHILI** \*  
roasted tomato, corn & tri-bean blend,  
baked chipotle cheddar cheese,  
house corn tortilla chips **9.95**

**HAND MADE PRETZEL KNOTS** V  
sea salted, red dragon fondue **9.95**

**TRUFFLED BRUSSELS SPROUTS** GF  
roasted brussels sprouts, bacon lardons,  
asiago cheese, garlic aioli **10.95**

**FRIED CAULIFLOWER FLORETTES** V  
with caramelized onion dip **8.95**  
TOSS WITH BUFFALO SAUCE add .95

**CRISPY CORN CHIP NACHOS** \*, V  
house made nacho chips, chipotle cheese blend,  
pico de gallo, chive crema **9.95**  
ADD: CHICKEN CHILI 3.95 GUACAMOLE 2.49 JALAPENOS .95

**HOLY DOKE MOLE** \*  
tamari glazed raw ahi tuna, guacamole,  
edamame & hibiki seaweed salad, avocado,  
house made crispy corn chips **14.95**

**OH BOY! SCALLOPS & CALAMARI**  
fried banana peppers, sweetie drop peppers,  
gorgonzola, old bay remoulade **13.95**

**BORDER BAKED WINGS** GF  
mole spice dry rubbed frenched  
chicken drumettes enchilada sauce,  
cotija cheese, cilantro, pico de gallo **13.95**

**CRISPY FRIED BONELESS WINGS**  
tangy chili thai sauce, sesame seeds,  
chives, spicy asian slaw **13.95**

**BANH MI FLATBREAD** \*GF (flatbread)  
pulled pork carnitas, cilantro, sriracha aioli,  
cucumber, jalapeno, pickled carrot & daikon,  
crispy fried flatbread **13.95**

**PESTO BURRATA FLATBREAD** V, \*GF (flatbread)  
grilled artichoke hearts, oven-roasted tomato, pesto,  
garlic aioli, provolone & burrata cheese, arugula **13.95**

GF **MT. FUJI LETTUCE CUPS**  
finely diced carrots, cucumber, brussels sprouts,  
red cabbage & broccoli shoots, sweetie drop peppers,  
warm sweet chili pulled chicken, bibb lettuce cups,  
sesame seeds, asian ginger vinaigrette **14.95**

GF **FIELD. COOP & STY**  
arugula, warm roasted sweet potato croutons,  
manchego cheese, crispy bacon lardons, cashews,  
hard-boiled egg, bacon shallot vinaigrette **13.95**

GF, VG **BEET & BEAN SALAD**  
chick peas, adzuki & soy beans,  
roasted red beets, carrots, avocado,  
baby kale, citrus garlic tahini dressing **13.95**

\* **CHICK PEA CAESAR**  
baby kale, asiago & parmesan cheese,  
fried chick peas, caesar dressing **10.95**

GF, V **PRIMADONNA**  
artisan greens, sliced apples & almonds,  
dried cranberries, prima donna aged gouda,  
honey citrus vinaigrette **12.95**

**SALAD TOPPERS** GF  
SEARED AHI TUNA 7.95 GRILLED SHRIMP 6.95  
GRILLED CHICKEN 4.95 GRILLED SALMON 7.95

**SHRIMP & AVOCADO TACOS** \*GF (corn tortillas)  
manchego cheese, roasted corn & black beans,  
arugula, pico de gallo, enchilada sauce **16.95**

**CHICKEN LICKIN' TACOS** \*GF (corn tortillas)  
pulled chicken, chipotle cheddar cheese,  
pico de gallo, guacamole, sriracha aioli **14.95**

\*GF (corn tortillas) **TACOS DEL MAR**  
shichimi seared cod, pineapple ginger slaw, cotija cheese,  
pickled red onion, baby greens, lime zest aioli **15.95**

**BUILD IT BURGER** MAKE IT YOUR WAY!  
black angus beef on a brioche bun **11.95**  
Add: WHITE CHEDDAR .95 GRUYERE .95  
Add: BACON .95 CARAMELIZED ONIONS 95  
Add: MUSHROOMS .95 AVOCADO 2.95  
Add: LETTUCE | TOMATO | RED ONION - NC  
Add: GLUTEN FREE BUN 2.95 BIBB LETTUCE BUN 1.95

**LOCAL BURGER**  
Blue Moon Farm's grass-fed beef, Arethusa blue cheese,  
citrus arugula, garlic aioli, brioche bun **16.95**

**SIDES**  
FRENCH FRIES 3.95 SPICY GINGER SLAW GF 2.95  
BBQ SALT & VINEGAR CHIPS 1.95  
SWEET POTATO ROUNDS 4.95  
BISTRO GARDEN SALAD GF 6.95

**@TC BURGER**  
black angus burger, smoked cheddar cheese,  
fried onions, bacon jalapeno jam, brioche bun **14.95**

GF, VG **VEGAN BURGER**  
house made chick pea, quinoa, rice, black bean,  
roasted corn & bell pepper burger over bibb  
lettuce with hummus & pickled red onion **14.95**

**JACKPOT FLANK STEAK** GF  
grilled prime aged bavette steak, topped with frizzled  
leeks, grilled asparagus, skillet au gratin potatoes,  
house made steak sauce **24.95**

**TRUELOVE PASTA RAGU**  
oven-roasted tomato, english peas,  
mafaldine pasta cream saute, asiago cheese  
hearty local pork & beef ragu **22.95**

**CRISPY CHICKEN KIEV**  
farmstead cheese, spinach, garlic butter & herb  
stuffed organic chicken breast, crispy panko crusted  
over roasted root vegetables & country gravy **21.95**

**SEARED ARCTIC CHAR** GF  
crispy skin, pistachio gremolata, portobello mushroom  
& asparagus, truffled fingerling potatoes **23.95**

**SEAFOOD PAELLA** GF  
seared filet of cod, shrimp & scallops, chorizo,  
saffron risotto rice, peas, zesty roasted tomato sauce **26.95**

**BAKED MAC & CHEESE** V  
fusilli pasta tossed in three cheese mornay sauce,  
baked asiago panko crust **16.95**  
ADD: GRILLED CHICKEN 4.95 BACON LARDONS 2.95  
CRISPY BUFFALO CHICKEN 5.95

**ADZUKI RICE BOWL** GF, VG  
Japanese adzuki beans, tamari brown rice, diced carrots,  
chopped avocado, sesame seeds, nori, edamame **14.95**  
ADD: SEARED AHI TUNA 7.95 GRILLED SHRIMP 6.95  
GRILLED CHICKEN 4.95 GRILLED SALMON 7.95 SUNNY EGG 1.50

**VEGETABLE UDON NOODLE BOWL** \*GF (noodles), VG  
julienne carrots, brussels sprouts, daikon, kohlrabi, zucchini,  
squash, onions, sesame seeds, cashews, tamari sauce **16.95**  
ADD: SEARED AHI TUNA 7.95 GRILLED SHRIMP 6.95  
GRILLED CHICKEN 4.95 GRILLED SALMON 7.95 SUNNY EGG 1.50

GF - Gluten Free V - Vegetarian VG - Vegan  
\*GF or \*VG - (can be made Gluten Free or Vegan)