

# tap & kitchen

## starters

smokey poutine 9  
house cut fries, smoked mozzarella  
brown gravy

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

endive and radicchio salad 10  
Warm red lentil & caraway havarti cheese

poached pear salad 11  
crispy prosciutto, baby kale  
sherry vinaigrette

porcini arancini 10  
stuffed with mozzarella  
rosemary parsley puree

lumpia pork rolls 9  
hoisin sweet chili 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  
capers, sobrasada sausage,  
grilled ciabatta bread

grilled pork chop 25  
smokey steel cut oats  
maple glazed baby carrots  
bacon jam cream sauce

blackened flat iron steak 27  
sweet potato and fennel hash  
demi-glace pan sauce

pan seared chicken breast 20  
panzanella salad, basil oil

market fish 26  
creamed tarragon perled barley  
roasted parsnips

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## cheese & charcuterie

served with crostinis & seasonal accoutrements

pecorino 7  
black pepper tart cherries

brillat savarin 7  
candied pecans

gorgonzola dolce 7  
wild honey with rosemary

bucheron 7  
medjool date compote

cheese & charcuterie plate 22

chef's cheese plate 21

chef's charcuterie plate 21

## extras

seasoned fries 8  
rouille aioli

specialty bread plate 7  
warm ciabatta,  
housemade compoundbutter,  
herbed olive oil &  
plugra butter

## nightly specials

tuesday  
texas chili

wednesday  
beef belly

thursday  
memphis style smoked ribs

friday  
'friday night fish fry'

saturday  
fried chicken