

SNACKS

Bar Nuts almonds, rosemary, orange, prosciutto, sea salt	7
Jumbo Pretzels spicy maple mustard, warm beer cheese dip	15
House Pub Cheese Spread crackers, pickles and crudité	13
Shishito Peppers miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
Barbeque Cauliflower preserved lemon, green olive, pecorino, golden raisins	8
CT Signature Chicken Wings addictive dry rub with smoked blue cheese dressing	13
Traditional Wings brown butter chili with smoked blue cheese dressing	13
Open Faced Toast	
... crushed avocado, lemon, shaved radish, hot pepper	10
... rotisserie chicken, bacon, avocado, lettuce, tomato, smoked “ranch”	10

GARDEN

Grilled Asparagus Salad perfect egg, shaved asparagus, green goddess dressing	12
Spring Pea and Edamame Soup edamame with lemon curd	8
Beets stracciatella, kumquats, hazelnut vinaigrette	11
Little Gems “Greek Town” style whipped feta, cucumber, tomato, olives, oregano	12
Bacon & Egg Salad PBQ croutons, smoked pork belly, creole vinaigrette, soft egg, herb dressing	14
Rotisserie Chicken Salad kale, faro, broccolini, radish, pesto vinaigrette	16
Grilled Salmon Salad pastrami spice, market lettuces, tomatoes, artichokes, quinoa, chickpea dressing	17

BRUNCH

The Orchard super fluffy pancake, cinnamon roasted apples & pears, bourbon preserved peaches	16
Johnny Cake Benedicts slow poached egg, chorizo red pepper hash, breakfast potatoes, chipotle hollandaise	20
Steak and Chilaquilles grilled skirt steak, house fry tortilla chips, roasted quince salsa, Mexican stringy cheese, fried egg	26
Pumpkin Pancake house pumpkin preserves, smoked honey butter, pecan praline.	10
Grilled Madame the best darn grilled cheese, sunny-up eggs, field greens, tomato jam	18
Butter Poached Crab Toast butter poached crab, grilled PBQ sourdough, roasted garlic aioli, citrus caviar and fine herbs	13

& BLOODIES

The Spirit Tito’s Vodka, Few Gin, Few Bourbon or Cabeza Tequila	14
Or the Beer Krankshaft Kölsch	8
The Base house bloody Mary mix, Clamato or V-8	
The Garnish candied bacon, spicy dill pickle, smoked olives	
The Rim Old Bay, celery salt or kosher salt & cracked black pepper	

SANDWICHES

served with tap potato chips or mixed salad substitute fries and gravy +2	
Fish & Chips tap batter, crushed peas, tartar sauce	20
Tap Burger American Gruyère, sneaky sauce, lettuce, tomato, onion, bread and butter pickles	20
add Nueske’s thick cut bacon or a farm egg +1 each	
Ribeye Steak Sandwich rotisserie prime rib, smoked onion rings, A1 aioli, arugula	18
Lamb Burger custom merguez blend, blue cheese aioli, onion preserve, horseradish mustard	20
Porchetta chimichurri, roasted garlic mayonnaise, cracklings	16
Chicken Gyro tzatziki, Tap hot sauce, parsley salad, lettuce, tomato	15
Rotisserie Chicken mashed potatoes, pan drippings, glazed vegetables	22

A 19% service charge will be added to parties of six or more guests.
There is a maximum of six separate checks per table.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of foodborne illness.

