

TTKB WINTER MENU

APPS

Daily Soup • \$7

made fresh in house and served with focaccia

+ full size \$12.00

Bread n Butter • \$8

House made focaccia | rotating compound butter

TTKB Corndog • \$14

battered to order | sauerkraut | maple stout mustard | pepperoncini

Roasted Brussel Sprouts • \$14

lardon | local maple syrup | chevre

Calamari • \$16

buttermilk | lightly breaded | shallots | tomato | feta | cilantro lime

Baked Brie • \$16

Breaded brie wedge | roasted red pepper | roasted garlic confit | buckwheat honey | flour tortillas

Mushrooms on Toast • \$16

house made focaccia | mushroom ragout | prosciutto | parmesan

Bone Marrow • \$16

lardon | parmesan | grainy dijon | focaccia

+ ask about the Luge

Duck Poutine • \$20

confit duck | cheese curds | stuffing | cranberry | sauce robert

Charcuterie • \$22

rotating assorted cheeses and cured meats | house pickled giardiniera | crostini

Salads

Add fresh chicken breast \$6, shrimp \$7, smoked salmon \$7

House Salad • \$6 side \$12 full

winter greens | cucumber | grape tomato | fennel | tarragon vinaigrette

Caesar Salad • \$7 side \$14 full

romaine lettuce | house roasted garlic caesar | prosciutto | parmesan | popcorn

Beet Salad • \$16

Beets | whipped ricotta | goose berry | pine nuts | local micro-greens

Prosciutto and Fig • \$16

Stewed figs | prosciutto crisps | winter greens | boursin | sweet drop peppers

Fruits De Mer Salad • \$21

Smoked salmon | mussels | scampi | bleu cheese | house dressing

curated by chef Mathew Brohm



Handhelds

all come accompanied by fries or house salad. upgrade to a caesar or sweet potato fries for \$3

Chicken Sandwich • \$16

dredged to order, garlic aioli, kimchi, arugula
+ cheddar \$2 | double smoked bacon \$2

Veal Parm Sandwich • \$16

house marinara | provolone | parmesan | pepperoncini | arugula | ciabatta

TTKB BURGER • \$18

8 once local beef | butterleaf | roma | applewood smoked cheddar | dijonnaise | brioche bun
+ double smoked bacon \$2 | extra patty \$8

TTKB Reuben • \$18

sourdough | mile high montreal smoked meat | sauerkraut | russian dressing | dijon

The Quadruple B (Braised Beef Between Bread) • \$18

braised chuck tender | mushroom ragout | crispy shallots | horseradish aioli | ciabatta bun

Pasta

Gnudi Chicken Alfredo • \$28

hand made in house | fresh chicken | a la minute alfredo | parmesan
+ truffle oil + \$3

Bolognaise • \$28

braised beef | house marinara | blistered tomato | spaghetti | parmesan
+ double braised beef \$12

Seafood Pasta • \$32

squid | shrimp | mussels | spaghetti | tarragon lemon beurre blanc

Mains

Vanilla Infused Beet Risotto • \$26

beet puree | roasted walnuts | parmesan | snow peas

Chicken Parm • \$30

orecchiette | lardon | blistered tomato | vodka rose

Pan Seared Trout • \$32

wild rice pilaf | market vegetables | lemon beurre blanc

10oz Bone-in Pork Chop • \$36

garlic mashed potatoes | market vegetables | peppercorn bourbon sauce

Steak Frites • market price

feature steak | truffle parmesan fries | compound butter
+ oscar topping or bone marrow \$8

Desserts

all desserts are made in house

Crème Brûlée • \$10

vanilla | biscotti | berries

Flourless Chocolate Cake • \$10

raspberry coulee | crushed pumpkin seeds | ginger tuille

Deep Fried Mars Bar • \$10

vanilla gelato | fresh berries | crushed pumpkin seeds