

TMACS

STARTERS

Antipasto 23
charcuterie and artesian cheeses, dried fruit
marinated Castelvetro olives, Spanish roasted nuts

Seared Ahi* 17
harissa-blackened, seared rare, citrus tamari reduction
mango salsa, avocado, black lava salt, plantain chips

English Pea Bruschetta 17
lemon ricotta, basil, mint, tarragon
goat cheese, pea tendrils, basil oil

Pork Belly 15
braised, crispy, red wine poached apples
blue cheese, maple honey glaze, pea shoots

Cream of Asparagus Soup 12
basil oil, black lava salt, micro greens

House-Cut Fries 9
chives, Parmigiano-Reggiano, roasted garlic aioli

SALADS

Burrata and Beet 16
english pea relish, baby beets, heirloom tomatoes
arugula, black lava salt, basil oil

Brussel Sprouts* 16
apples, bacon, pistachios, mint, sage parmesan aioli
balsamic fig glaze

Mediterranean Lentil 16
sweet peppers, chickpeas, cucumbers, red onion
cherry tomatoes, olives, fetta, dill lemon vinaigrette

House Garden 15
wild greens, baby carrots, cherry tomatoes, toasted pepitas
cucumbers, house vinaigrette

Protein add to any salad
wild Alaskan Halibut 10
Grilled Shrimp 9
Seared Ahi* 9
Beef Tenderloin Steak Bites 9
Herb-Marinated Chicken 7

SANDWICHES

◆ All sandwiches served with house salad ◆

Ahi Tuna BLTA* 19
seared rare, bacon, avocado, cucumber
soy reduction, tomato, butter lettuce

Pork Belly* 18
braised, crispy, sesame soy glaze, daikon-carrot slaw
cilantro, cucumbers, siracha aioli

Roasted Turkey Club* 18
roasted turkey, bacon, smoked gouda, butter lettuce
tomato avocado, garlic aioli

Capicola 16
caramelized onions, sweet peppers, romesco sauce
basil pesto, burrata cheese, wild arugula

Burgers

All burgers served with house cut fries

Wagyu Beef* 23
bacon, smoked provolone, cremini mushrooms
garlic aioli, caramelized onions, tomato, butter lettuce

Greek Lamb* 23
house-ground lamb, crumbled feta, tzatziki
olive tapenade, mini sweet peppers, tomato, butter lettuce

PASTAS and MORE

Mac & Cheese 25
lobster tail, cavatappi pasta, smoked gouda & Fontina
lemon dill gremolata, Parmigiano-Reggiano

Pappardelle Bolognese 25
milk-braised beef and pork ragu, mixed herbs
Parmigiano-Reggiano

Fettuccine Primavera 25
fresh english peas, asparagus, pistachio-green garlic pesto
Parmigiano-Reggiano

Coconut Curry Chicken 25
madras curry powder, basmati rice, grilled pita bread

Ask your server about our current dessert offerings

* Foods that contain raw or undercooked ingredients may increase your risk for foodborne illness.
Please inform your server of any dietary restrictions or allergies.

