

TMACS

STARTERS

- Antipasto** 21
charcuterie and artesian cheeses, dried fruit
marinated castelvetro olives, spanish roasted nuts
- Seared Ahi*** 16
harissa-blackened, seared rare, citrus tamari reduction
mango salsa, avocado, black lava salt, plantain chips
- Wild Salmon Cakes** 16
crispy fried, lemon caper sauce, micros salad
- Pork Belly** 15
braised, crispy, red wine poached apple
blue cheese, maple honey glaze, pea shoots
- Cream Of Asparagus Soup** 12
balsamic reduction, black lava salt, micros
- House-Cut Fries** 9
chives, parmigiano-reggiano, roasted garlic aioli

SALADS

- Strawberry** 15
baby kale, frisee, thin slice celery, candied walnuts
crumbled fetta, yogurt poppy seed vinaigrette
- Brussel Sprouts*** 15
apples, bacon, pistachios, mint, sage
parmesan aioli, balsamic fig glaze
- Couscous & Chickpea** 15
cucumbers, sweet peppers, red onion, cherry tomatoes
fetta, castelvetro olives, lemon vinaigrette
- House Garden** 14
wild greens, seasonal vegetables, cherry tomatoes
cucumbers, toasted pepitas, tarragon vinaigrette
- Protein add to any salad**
- Wild King Salmon 13
 - Seared Ahi* 9
 - Grilled Shrimp 9
 - Herb-Marinated Chicken 7

SANDWICHES

- ◆ All sandwiches served with house salad ◆
- Ahi Tuna BLTA*** 18
seared rare, bacon, avocado, cucumber
soy reduction, tomato, butter lettuce
- Pork Belly*** 18
braised, crispy, sesame soy glaze, daikon-carrot slaw
cilantro, cucumbers, siracha and lime aioli
- Roasted Turkey Club*** 17
roasted turkey, bacon, gruyere, butter lettuce
tomatoe avocado, garlic aioli
- Fig and Brie** 16
caramelized onions, apple-pear compote, walnuts
roasted garlic, balsamic glaze, red oak, grilled sourdough

Burgers

- All burgers served with house cut fries
- Wagyu Beef*** 22
bacon, smoked provolone, cremini mushrooms
garlic aioli, caramelized onions, tomato, butter lettuce
- Greek Lamb*** 22
house-ground lamb, crumbled feta, tzatziki
olive tapenade, mini peppers, butter lettuce, tomato

PASTAS

- Mac & Cheese** 24
lobster tail, cavatappi pasta, smoked gouda & Fontina
lemon dill gremolata, parmigiano-reggiano
- Pappardelle Bolognese** 24
milk-braised beef and pork ragu, mixed herbs
parmigiano-reggiano
- Agnolotti** 24
ricotta stuffed, shitake mushrooms, truffle brown butter sauce
shaved truffle pecorino, fried sage

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.

