

SOUP (cup/bowl)

- Heirloom Tomato Bisque -6/10 GF/V
Basil Oil, Cracked Black Pepper
- Rustic Chorizo & Kale Soup -8/12 GF
Crumbled Spanish Chorizo, Kale, White Beans, Potatoes, Fresh Tomato & Thyme Broth, Cojita

SALADS

- add Shredded Chicken -6, Grilled Tarvin Shrimp -9, Breaded Chicken Breast -10, Yellowfin Tuna -12
- CT Caesar -16
Romaine Lettuce, Oven Roasted Tomatoes, Grated Egg, Parmesan, Torn Croutons, Shoestring Onions, Roasted Tomato Caesar Dressing
- Shaved Kale & Red Cabbage -16 GF
Roasted Butternut, Sunflower Seeds, Dried Cranberries, Buttermilk Blue Cheese, Maple Vinaigrette

LUNCH COMBOS \$18

PICK TWO

Cup of Soup
Tomato Bisque or Chorizo & Kale

Side Salad
Caesar or Kale & Red Cabbage
-add chicken -3, shrimp -4

Half Sandwich
BLT on Sourdough
Chicken Salad on Sourdough
Grilled Cheese on Sourdough
-add bacon -2

KIDS

served with Fresh Fruit, Caesar Salad or French Fries

- Toasted Cheese -9
- Chicken Tenders -10
- Cheeseburger -10
- Mac & Cheese -9

SANDWICHES

- Shrimp Caesar Wrap -20
Grilled Tarvin Shrimp, Romaine Lettuce, Oven Roasted Tomatoes, Grated Egg, Parmesan, Torn Croutons, Roasted Tomato Caesar Dressing
- Chicken Salad Sandwich -18
Chicken Breast, Candied Walnuts, Grapes, Mayo, Romaine, Fresh Croissant
- Oyster Po' Boy -22
Crispy Oysters, Napa Cabbage, Sliced Tomatoes, Old Bay Remoulade, Leidenheimer Roll
- Parmesan Crusted Grilled Cheese -16
Buttery Toasted Sourdough, American, Cheddar add Tomato -2, Bacon -4
- Chicken Paillard Sandwich -18
Thin Breaded Chicken Breast, Arugula, Lemon Parsley Aioli, Grated Parmesan, Lemon, Roasted Tomatoes, Brioche Roll

- BLT -14
Peppered Bacon, Fresh Sliced Tomatoes, Romaine, Garlic Aioli, Grilled Sourdough
add Shaved Turkey & Cheddar -6, Fried Egg -2.50

- CT Smashed Burger -20
Ground Beef Short Rib Patties (2), American Cheese, Caramelized Onions, Burger Sauce, Brioche Roll, Shoestring Onions

ENTREES

- Donburi Rice Bowl -28 GF -no protein \$22 (V)
Choice of Pork Belly or Grilled Tarvin Shrimp Jasmine Rice, Shredded Cucumber, Pickled Carrots, Watermelon Radish, Edamame, Pickled Jalapenos, Toasted Peanuts, Scallions, Cilantro, Spicy Yum Yum Sauce, Jalapeño Soy Vinaigrette sub Yellowfin Tuna +6
- Chopped Cobb -22 GF
Chopped Romaine, Tarvin Shrimp, Roasted Chicken, Bacon, Marinated Tomatoes, Corn, Feta, Hard Cooked Eggs, Pickled Red Onions, Green Goddess Dressing

DESSERT

- Brownie Sundae -10
Homemade Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream, Sprinkles, Cherry
- Warm Apple Crisp -12
Sea Salt Caramel Gelato, Caramel Drizzle
- Pumpkin Roll -10
Pumpkin Bread, Cream Cheese Frosting, Pumpkin Caramel

Happy Hour

MONDAY-SATURDAY | 4:00-5:30P

LIMITED FOOD MENU

ALL DRINKS HALF PRICED

WINE! BEER! COCKTAILS!