



Raw & Pickled

Oysters on the Half by the ½ Dozen or Dozen
Cocktail Sauce, Black Pepper Mignonette & Fresh Lemon...Market Price

Scallop Crudo Radishes, Cucumbers, Micro Greens, Orange Segments with Citrus-Basil
Vinaigrette...\$12

House Made Pickle Plate Assorted Pickled Vegetables...\$7

Shared Plates

Crispy Chicken Wings Smokey Harissa Honey Glaze, Onion-Goat Cheese Fondue &
Scallions...\$11

Slow Roasted Pork Ribs Marinated Cucumbers & Bourbon-Apple Compote...\$14

IPA Steamed Mussels Grilled Onions, Spicy Sausage, Crostini & Herb Butter...\$11

Charcuterie & Cheese Assorted Accoutrements & Crostini
Individual items...\$7 or Pick 3 items for...\$18
(Tonight's cheese & meat offering, please ask your server)

Fritto Misto Calamari, Shrimp, Haddock with Banana Pepper Aioli...\$12

Grilled Flatbread Arugula Pesto, Mozzarella Cheese, Red Onion, Spinach, Balsamic Drizzle
& Olive Oil...\$14

Pan Seared Crab Cakes Napa Cabbage Slaw, Thai Curry Remoulade & Crispy Basil...\$13

Soups & Salads

New England Clam Chowder...\$8 Cup/\$10 Bowl **Soup of the Day**...\$8 Cup/\$10 Bowl

Field Green Salad Red Onions, Dried Cranberries, Cucumbers with Maple & Sherry
Vinaigrette...\$9

Caesar Salad Croutons, Italian Anchovies, Aged Asiago Cheese & Dressing...\$11

Baby Spinach Salad Watermelon, Toasted Almonds, Bacon with Balsamic – Blue Cheese
Vinaigrette...\$9

Add to Any Salad

Grilled Chicken Breast...\$9 **Seared Steak Tips**...\$14

Grilled Salmon...\$13 **Grilled Shrimp**...\$12

Sandwiches & Burgers

TCI Burger American Cheese, Lettuce, Tomato, Onion with a Potato Bun & Hand Cut Fries...\$13

The Oscar Burger Swiss Cheese, Crab & Asparagus Salad, Potato Bun & Hand Cut Fries...\$15

The Goober Burger Peanut butter, Maple Cured Bacon, Cayenne Pepper, Potato Bun & Hand Cut Fries...\$13

Blackened Turkey BLT Butter Lettuce, Grilled Heirloom Tomatoes, Avocado, Bacon, Chipotle Black Garlic Aioli on Focaccia & Hand Cut Fries...\$13

KM's Lobster Sandwich Lobster Salad dressed with a choice of lemon Butter or Mayo, Buttered Baked Croissant, Lettuce, Tomato & Hand Cut Fries...\$17

Tempura Mushroom Banh Mi Siracha Mayo, Pickled Vegetables, Cilantro Hoisin Sauce, Baguette & Hand Cut Fries...\$12

*All Burgers are Made with Maine Family Farms Ground Beef *Small Salad can substituted for Fries

Large Plates

Pepper Seared Cauliflower Chickpea Stew, Roasted Carrots, Curried Fennel & Raisin Chutney...\$24

Pan Seared Scallops Locally Cultivated Mushrooms, Corn Puree, Beet Ravioli with Sherry-Chorizo Vinaigrette...\$30

BBQ Glazed Salmon Warm Chipotle Pepper Potato Salad & Grilled Pineapple Salsa...\$25

TCI Steak Frites Hand Cut Fries, Creamed Spinach & Worcestershire Glaze...\$29

Jefferson Fried Chicken Cutlet Peas, Onions, Mash Potatoes & Maple-Pecan Bourbon Sauce...\$23

TCI Fish & Chips Coleslaw, Fingerling Potato Wedges & Tarter Sauce...\$20

North East Raised Beef Tenderloin Potatoes, Vegetables & Red Wine Sauce...\$30

Sides

*Hand Cut Fries...\$5 *Seasonal Vegetables...\$5 *Creamy Spinach...\$5

*Mash Potatoes...\$5 Basket of Rolls (4 each)...\$3

*Please inform your server of any food allergies. Consuming raw or undercooked meats, fish or poultry may result in illness.

Executive Chef – Jonathan Cox