

Raw & Pickled

Oysters on the Half Cocktail Sauce, Black Pepper Mignonette & Fresh Lemon... Market Price **GF**
(By the 1/2 Dozen or Dozen)

Thai Pickled Shrimp Napa Cabbage Salad, Sliced Jalapenos, Red Pepper Coulis... \$12 **GF**

House-made Pickle Plate Assorted Pickled Vegetables... \$7 **GF/V**

Shared Plates

Crispy Chicken Wings Chili Honey Sage Glaze, Romesco Sauce... \$13

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

Grilled Flatbread Sun Dried Tomato Hummus, Olives, Artichokes,
Red Pepper, Zucchini, Olive Oil ...\$14 **V** (Add Feta Cheese for an additional \$2)

Avocado Toast Tomato Onion Jam, Sesame and Poppy seeds, Micro Greens,
Balsamic Reduction on Rye Focaccia ...\$10

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

Pan Fried Crab Cakes Napa Cabbage Slaw, with Thai Curry Remoulade & Crispy Basil ...\$14

Crispy Korean Vegetable Pancakes filled with Carrots, Cabbage, Potato, Sweet 'n Spicy Meat Stuffing
with Soy Dipping Sauce & Sriracha Aioli ...\$11

Soups & Salads

New England Clam Chowder ...\$8 Cup/\$10 Bowl

Soup of the Day ...\$8 Cup/\$10 Bowl

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

Field Green Salad Roasted Golden Beets, Cherry Tomato, Orange Slices,
Pecans with Kiwi Vinaigrette ...\$9 **GF/V**

Fattoush Salad Romaine, Grilled Pita Bread, Cherry Tomato, Cucumber, Mint, Parsley,
Asiago Cheese, Lemon Garlic Dressing ...\$11 **V**

Add to Any Salad:

Grilled Chicken Breast ...\$9 Seared Salmon ...\$13

Grilled Shrimp ...\$12 Grilled Steak Tips ...\$14

GF/V denotes Gluten Free & Vegan items

Please inform your server of any food allergies & consuming raw
or undercooked meats, shellfish or poultry may result in illness.

Burgers and Sandwiches

~ All Sandwiches served with Pickle & Hand-cut Fries or a small Caesar/Field Green Salad ~

TCI Burger American Cheese, Lettuce, Tomato, Onion on a Potato Bun ...\$13

Stuffed Gouda Burger Lettuce, Roasted Red Peppers, Bacon, Tomato Onion Jam on a Potato Bun ...\$15
(Please note that our stuffed burger is cooked through)

Caprese Grilled Chicken Hot House Tomato, Fresh Mozzarella, Avocado Mousse, Basil Pistou on a Balsamic Garlic Butter Ciabatta Roll...\$13

Ground Turkey Meatloaf Smoky Balsamic Ketchup Glaze, Pickle, Crispy Shallots on a Ciabatta Roll ...\$12

TCI Reuben House-made Pastrami, Napa Sauerkraut, Harissa Dressing, Gruyere on a Rye Focaccia ...\$15

Eggplant Gyro Red Onion, Cherry Tomato, Cucumber, Mint, Scallions, Vegan Tzatziki on Grilled Pita Bread ...\$13 V

Large Plates

Vegetable Paella Artichokes, Mushrooms, Chickpeas, Asparagus over Spanish Rice ...\$22 **GF/V**

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

TCI Fish & Chips Coleslaw, Hand-cut fries & Tartar Sauce ...\$19

Steak Frites Daily Vegetable, Hand-cut Fries & Bearnaise Compound Butter ...\$29

Lamb Osso Bucco Aligot Potatoes, Lima Beans, Mint Gremolata, Roasted Red Tomatoes ...\$30 **GF**

Caribbean Scallop Scampi Red Pepper & Onion, Mango, Scallions, Romano, Lemon Pepper Linguini, Avocado Lime Crema ...\$29

Seared Salmon Caramelized Fennel Hash, Roasted Asparagus, Golden Beets, Mushrooms, Sauce Soubise ...\$24 **GF**

Sides

Hand Cut Fries ...\$5

Seasonal Vegetables ...\$5

Peas & Onions ...\$5

Mash Potatoes ...\$5

Basket of Rolls (4) ...\$3

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