THE TIN TABLE DINNER MENU

SMALL & SHAREABLE PLATES

Cheese Plate 21

Selection of Domestic & Imported Cheeses, Fruit Compote, Fresh Fruit, Candied Nuts, Prosciutto, La Panzanella Rosemary Crackers

The Bibb and Blue Salad 16 v. GF

Organic Bibb Lettuce tossed with House Made Blue Cheese Dressing, Easter Egg Radishes, Apples, Heirloom Cherry Tomatoes, Pickled Onions and Candied Walnuts.

Fried Brussel Sprouts 10 v, GF, DF

Tossed in Herb Vinaigrette

Honey Roasted Carrots with Ricotta 10 v

Rainbow carrots roasted in olive oil, then sautéed, served with seasoned ricotta and drizzled w/honey.

Warm Olives and Marcona Almonds 8 GF

Warm Olive Medley, Marcona Almonds, Lemon and Rosemary, drizzled with Olive Oil

Smoked Salmon Croquettes 16

Smoked Salmon Croquettes filled with Caper Cream Cheese, Rosemary Tartar on an Arugula Salad with Pickled Onions

Truffled Frites 9/13 v, GF, DF

Crispy Hand Cut Kennebec Potatoes, Dusted with Truffle Salt, Served with House Made Aioli & Ketchup

Cup o' Spiced Candied Nuts 4

Cinnamon, Nutmeg, Cayenne, Sugar (egg whites)

LARGE PLATES

Grilled Ribeye Steak* 48 GF, DF

Chargrilled 12 Ounce Choice Ribeye Steak with Chimichurri served over Crispy Frites with Ricotta Honey Roasted Carrots

Miso Black Cod 32 GF, DF

Served over Sauteed Bok Choy, Carrots, Leeks and Shiitake Mushrooms

Pappardelle with Braised Leeks 25 v

Pappardelle, Leeks, Butter, White Wine, Parmigiano Reggiano, Fresh Herbs, Flaky Sea Salt

Floozy Burger* 19

Chargrilled RR Ranch Ground Beef, Caramelized Onions, Choice of Extra Sharp White Cheddar or Blue Cheese, Bacon, Macrina Bakery Brioche Roll Served with Choice of Truffled Frites or a Simple Green Salad.

Not sure which Cheese to get? Get BOTH for \$2 More!

DESSERT

Molly Moon's Ice Cream 6

Ask your server for today's selection.