

CRAB DIP rosemary focaccia	\$19
LEMON EDAMAME v crackers, vegetables	\$12
CHARCUTERIE selection of cured meats and cheeses	\$20
FRIED GATOR remoulade	\$18

SOUP

SOUP DU JOUR inquire with your server

\$13

SALADS

add shrimp \$12, salmon \$16 or chicken \$14

ARUGULA v,vo tamari roasted almonds, grapes, roquefort, citrus vinaigrette \$11

TENDER SPRING LETTUCES v,vo carrots, tomatoes, radish, pickled onions, parmesan citrus vinaigrette \$13

ROMAINE*

croutons, anchovies, parmesan caesar dressing

ENTRÉES	
SUSTAINABLY RAISED SALMON* marinated chickpeas, tomatoes red onion, pistou \$26	
OMELET herbed goat cheese, side salad \$18	
ROASTED CHICKEN BREAST grits, arugula goat cheese cream \$22	
<u>\$22</u>	

SANDWICHES

choice of fries, fruit, marinated chickpeas or romaine salad

HEIRLOOM TOMATO BLT smoked bacon, bibb lettuce, heirloom tomato, irish cheddar, chipotle aioli	\$18
TJ'S BURGER* lettuce, tomato, grilled onions, cheese, special sauce	\$18
CROQUE MONSIEUR (add fried egg \$1) ham, gruyere, bechamel, sourdough	\$16
VEGGIE SANDWICH v lemon edamame, avocado, cucumber, lettuce pickled red onions	\$16
CRISPY FRIED SHRIMP PO BOY remoulade, lettuce, tomato	\$18
BRAISED CHICKEN SALAD	\$16

SPARKLING & WHITE

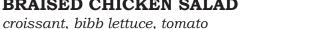
wines by the glass

EXTRA BRUT argyle oregon	\$14
LAMBRUSCO tenuta la piccola emilia romagna	\$11
ROSÉ kind stranger washington	\$12
SAUVIGNON BLANC torrent bay new zealand	\$11
VERMENTINO barboursville virginia	\$13
CHARDONNAY chasing lions california	\$10

RED

wines by the glass

PINOT NOIR les volets france	\$12
MERLOT rosemont virginia	\$12
RED BLEND dom. de grange payan france	\$10
CABERNET SAUVIGNON grady california	\$13



Large Party Policy: automatic gratuity of 20% will be applied and one check will be provided for parties of 6 or more guests

\$14

* = These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition