



APPETIZERS

New England
Clam Chowder | 16 (d,s)
old bay oyster crackers (g)

Oysters on the Half Shell | 24
calamansi mignonette (s)

Scallop Ceviche | 24
coconut, lime, cilantro, cucumber (s)

Colossal Tiger Shrimp | 12 ea.
gin cocktail sauce (s)

Soup of the Day | 14

Artisan Cheese | 24
fig mostarda, hazelnut, crostini (d,g,n)

Burrata Panzanella | 18
grilled stone fruits, cherry tomatoes, mint, basil, saba (d,g)

Hamachi Crudo | 23
strawberry hot sauce, preserved fennel, sea salt

Caesar Salad | 16
herbs, anchovy breadcrumbs, parmesan crisps (d,g)

Chopped Salad | 18
salami, manchego cheese, chickpeas, pickled onions, olives, ranch (d)



SALAD ADD ONS

8 oz Flat Iron | 19

Shrimp (s) | 10

Grilled Chicken | 9

Maryland Crab Cakes (s) | MP

Salmon | 14

ENTREES

Grilled Chicken Caprese | 21
basil, heirloom tomatoes, hand pulled mozzarella, black garlic balsamic, focaccia, house chips (d,g)

Tuna Salad Sandwich | 19
persian cucumber, tomato, red onion, arugula, caper-dill aioli, ciabatta, house chips (d,g)

Corned Beef Sandwich | 29
house made corned beef, swiss, pickled cabbage, rye, thousand island, house chips (d,g)

Turkey, Bacon, Avocado | 20
butter lettuce, tomato, smashed avocado, truffle aioli, texas toast, house chips (g)

Prime French Dip | 34
au jus, provolone, horseradish, rosemary duck fat fries (d,g)

Avocado Toast | 18
heirloom cherry tomatoes, persian cucumbers, smoked sea salt, cilantro, sourdough (g)

Cali Sandwich | 18
cucumber, avocado, boston bibb, sprouts, house pulled mozzarella, multi-grain bread (d,g)

TC Smash Burger | 28
smoked gouda, bacon jam, secret sauce, rosemary duck fat fries (g)

Inside Out Omelette | 19
aged cheddar, potato, sour cream, mixed salad (d)

Verlasso Salmon | 25
cabernet tomatoes, spinach, chimichurri

Seafood Louie Salad | 37
shrimp, lobster, bay scallops, egg, tomato, bacon lardon, blue cheese (d,s)

Short Rib Hash | 25
sweet corn, peppers, caramelized onions, smoked paprika aioli, fried duck egg, sheep cheese (d)

SIDES

Rosemary Duck Fat Fries | 14
truffle aioli (g)

Roasted Tomato Mac & Cheese | 14
cheddar, garlic streusel (d,g)

Braised Collard Greens | 18
lager, old bay, caramelized onions, smoked pork loin

Braised Mushrooms | 14
mirin beurre blanc, crispy shallot (d,g)

Asparagus | 16
broken lemon vinaigrette, fines herbs

*Eating Raw or Undercooked Fish, Shellfish, Eggs or Meat Increases the Risk of Food Borne Illnesses
Allergies: D:dairy, G:gluten, N:nuts, S:shellfish | 20% gratuity will be added to parties of 6 or more
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash