



Dinner

SEASONAL COCKTAILS

TKOF

Bulleit Bourbon, orange bitters, Luxardo cherry 12

Pumpkin Spiked Latte

Espresso vodka, Kahlua, house-made pumpkin cream 10.5

Leaf Peeper

Larceny Bourbon, Carpano Antica, black walnut, maple 13

Pomme 75

Greylock gin, lemon, Bak's sparkling apple cider 10

Great Bogs of Fire

400 Conejos mezcal, cranberry, chipotle-cinnamon 10

Spiced Rum Punch

Bacardi Cuatro, orange, pineapple, spiced vanilla syrup 10

Bees Knees

Bombay Sapphire, lemon, honey syrup 10

Moonshine Sangria

Red wine, Full Moonshine "Apple Pie," Plantation Rum 10.5

STARTERS & SALADS

Royal Thai Chicken Wings

Garlic, jalapeno, sweet chili sauce 10.95

Chiang Mai Curried Noodles Seared tenderloin

coconut milk, shallots 9.95

Grilled Filet Mignon* Truffled "tater tots"

frisée, blue cheese fondue 13.95

Pan Fried Potato Pierogi

Vidalia onions, king oyster mushrooms 10.95

Sautéed Spinach and Artichoke Dip

Goat cheese, toasted pita chips 11.95

Rock Shrimp & Sweet Potato Fritters

Nuoc cham dipping sauce 10.95

Traditional Caesar Salad

Romaine hearts, anchovies, parmesan

Iggy's francese croutons 8.95

Chilled Oaxacan Shrimp Salad

Ancho grilled corn, black beans, avocado

plum tomato, lime-chipotle dressing 17.95

Autumn Chopped Salad

Romaine, local apples, applewood bacon

dried cranberries, pecans, feta

poppyseed dressing 9.95

MAIN PLATES

Grilled Angus Cheese Burger* / One all beef patty, special sauce, vintage cheddar, sesame seed bun 15.95

Black Jack Burger* / Cajun spice, jalapeno jack cheese, avocado 15.95

Herb Cured Brick Pressed Chicken / Garlic whipped potatoes, seasonal vegetables, lemon garlic sauce 24.95

Grilled Marinated Hanger Steak* / Shiitake mushrooms, soy caramel, broccolini, French fries 14.95/26.95

Grilled Chicken Pasta / Linguini, locally grown mushrooms, truffle coulis, arugula, parmesan 21.95

Seafood Pad Thai / Rice noodles, snow peas, lime-chili sauce, roasted peanuts 15.95/29.95

Olli Pepperoni Stone Pie / Spiced tomato oil, fresh basil, parmesan 15.95

Tomato Balsamic Stone Pie / Artichoke hearts, fresh mozzarella, basil leaf 14.95

Miso Glazed Halibut / Scallion rice, mini bok choy, pickled daikon 26.95

Grilled Hidden Fjord Salmon / Zarda rice, Bengali sauce, braised carrots, toasted pistachios 25.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients
"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."

It is important to bring any food allergy you may have to the attention of your server.

Christopher M. Torla Chef/Owner

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