

THE TIN TABLE DINNER MENU

SMALL AND SHAREABLE PLATES

CHEESE PLATE	21
<i>Selection of Domestic & Imported Cheeses, Fruit Compote, Fresh Fruit, Candied Nuts, Prosciutto, La Panzanella Rosemary Crackers</i>	
FIG & AGRODOLCE BRUSCHETTA	12
<i>Macrina Baguette, Fig, Agrodolce, Lemon Pecorino Ricotta, Balsamic Glaze, Micro Greens, Prosciutto</i>	
MUSHROOM BRUSCHETTA v	12
<i>Macrina Baguette, Roasted Mushrooms, Lemon Pecorino Ricotta, Chives, Micro Greens, Olive Oil</i>	
BIBB & BLUE CHEESE SALAD v, gf	16
<i>Organic Bibb Lettuce tossed with House Made Blue Cheese Dressing, Easter Egg Radishes, Apples, Heirloom Cherry Tomatoes, Pickled Onions, Candied Walnuts</i>	
CHICKEN SATAY WITH PEANUT SAUCE gf,df	13
<i>Marinated Chicken skewers, served with Rice and Cucumber Salad</i>	
GRILLED BUTTERNUT SQUASH v, gf	10
<i>Butternut Squash brushed with Brown Butter, flame grilled and garnished with Sage and Pecorino</i>	
STUFFED JALAPENOS gf	12
<i>Green and Red Jalapenos stuffed with Calabrian Chili Cream Cheese, wrapped in Bacon and roasted</i>	
FRIED BRUSSELS SPROUTS v, gf, df	10
<i>Tossed in Balsamic Herb Vinaigrette</i>	
SMOKED SALMON CROQUETTES	16
<i>Smoked Salmon Croquettes filled with Caper Cream Cheese, Rosemary Tartar on an Arugula Salad with Pickled Onions</i>	
WARM OLIVES & MARCONA ALMONDS v, gf, df	8
<i>Olive Medley, Marcona Almonds, Lemon and Rosemary, drizzled with Olive Oil</i>	
SAMOSAS v	8
<i>Samosas, served with Cilantro Sauce or Tamarind Date Chutney.</i>	
PUNJABI SAMOSA	
<i>Potatoes, Peas, Spices, Ginger, Green Chilies, Cilantro</i>	
BUTTER PANEER SAMOSA	
<i>Paneer Cheese, Onion, Tomatoes, Cashews, Raisins, Spices</i>	
TRUFFLED FRITES v,gf,df	9/13
<i>Crispy Hand Cut Kennebec Potatoes, dusted with Truffle Salt, served with house made Aioli & Ketchup</i>	
CUP O' SPICED CANDIED NUTS v,d	4
<i>Cinnamon, Nutmeg, Cayenne, Sugar (egg whites)</i>	

LARGE PLATES

GRILLED RIBEYE STEAK* gf,df	48
<i>Chargrilled 12 Ounce Choice Ribeye Steak with Chimichurri served over Crispy Frites with Grilled Zucchini</i>	
CHICKEN SATAY WITH PEANUT SAUCE v,df,df	22
<i>Chicken Satay served on a bed of Coconut Ginger Rice with Sautéed Broccolini</i>	
PAN-FRIED BLACKENED COD	32
<i>Black Cod Fillet served blackened, with Cajun Cream Sauce and Butternut Squash Puree on a bed of Fried Brussels Sprouts</i>	
BEEF SHORT RIBS AND POLENTA	44
<i>Beef Short Ribs braised in Red Wine, Carrots, Thyme, and Rosemary. Served with Garlic Polenta</i>	
MUSHROOM RISOTTO gf, v	25
<i>Arborio Rice, Roasted Mushrooms, Vegetable Stock, Onion, Garlic, White Wine, Pecorino, Mascarpone, Thyme, Parsley</i>	
FLOOZY BURGER*	19
<i>Chargrilled RR Ranch Ground Beef, Caramelized Onions, Choice of Extra Sharp White Cheddar or Blue Cheese, Bacon, Macrina Bakery Brioche Roll</i>	
<i>Served with choice of Truffled Frites or a Simple Green Salad</i>	
<i>Get BOTH cheeses for \$2 more</i>	

DESSERT

MOLLY MOON'S ICE CREAM	6
<i>Your choice of: Salted Caramel, Melted Chocolate, Iced Vanilla Latte, Honey, Lavender, Vegan Coconut Chunk, Vegan Cherry Chunk</i>	

We use peanut oil for frying foods. Please inform your server of ANY food allergies prior to ordering. Thank you

Parties of 6 or more will be charged a 20% service fee.

*Eating raw or undercooked foods can be dangerous to your health.