



## SALAD & SOUP

**ADD** chicken \$8, steak \$10, shrimp \$13, salmon \$14, avocado \$4

**Grilled Vegetables & Farro** \$16  
romesco sauce, baby kale, zucchini, portabello mushrooms, bell peppers, red onions, cured tomato, roasted fennel, preserved lemon

**Brussels Sprouts & Kale Caesar** \$12  
rosemary croutons, cured tomato, creamy white anchovy vinaigrette

**JT Watermelon Gazpacho\*** \$8  
compressed watermelon, feta

## ARTISANAL BRICK OVEN PIZZA

**PIZZA GF CRUST** add \$4

**Classic Cheese** \$14  
pomodoro sauce, three cheese blend  
add pepperoni or grilled vegetables: \$4

**Margarita** \$18  
tomato, fresh mozzarella, basil, balsamic glaze

**The Desert** \$24  
local dates, blue cheese, parmesan cheese, balsamic glaze, pickled onions, toasted pecans, baby kale

## SHAREABLES

**Artisanal Cheeseboard** \$18  
selection of cheeses, house jam, whole grain mustard, mixed nuts, grilled bread

**Crispy Calamari** \$15  
agro dolce, pomodoro sauce

**PEI Mussels** \$16  
lardons, tomatoes, saffron tomato broth, grilled bread

**Charred Heirloom Carrots** \$14  
hummus, tzatziki sauce, tapenade, grilled naan bread

## SANDWICHES

**CHOICE OF** frites or house potato chips  
**ADD** truffle fries \$14

**Caprese Grilled Cheese** \$12  
sourdough bread, fresh mozzarella, basil, tomatoes, balsamic glaze, pesto aioli, baby kale

**Impossible Patty Melt** \$16  
seeded rye bread, caramelized onions, thousand island, vegan cheese

**JT French Dip** \$16  
21-day dry aged, caramelized onions, provolone cheese, rosemary-infused natural jus, french bread

**Citrus Sous Vide Turkey Club** \$14  
aged cheddar cheese, smoked bacon, bibb lettuce, tomato, sun-dried tomato aioli, wheat berry bread

**Blackened Salmon** \$18  
tangy remoulade sauce, caramelized onions, hot house tomato, stone fruit slaw, ciabatta bread

**JT Burger** \$16  
black angus beef patty, aged cheddar, onion jam, tomato, pickled serrano peppers & cucumbers, garlic aioli, bibb lettuce, potato bun  
**ADD** impossible meat \$3

## ENTRÉES

**Steak & Frites\*** \$26  
6oz. black angus hanger steak, romesco & salsa verde, balsamic glaze

**Cast Iron Seared Baja Halibut\*** \$38  
saffron tomato broth, chorizo sausage, potato coins, calamari, shrimp, mussels

**Brick Seared Bone-In Chicken Breast** \$26  
gremolata, potato gnocchi, summer squash, oyster mushrooms, roasted fennel, moscato pan jus

**Smoked Mushroom Bolognese** \$18  
bucatini pasta, soffritto, vegan sausage, stewed tomatoes, parmesean cheese, fine herbs

## DESSERTS

**Skillet Cookie** \$12  
double chocolate chip cookie, vanilla bean ice cream, caramel & chocolate sauce

**Strawberry Short Cake** \$11  
strawberries, chiffon cake, whip cream

**Coffee Crème Brulee** \$12  
chantilly cream, biscotti

**Seasonal Sorbet\*** \$8  
chef's selection

\*Indicates Gluten Free Menu Items.  
Other Items can be easily modified to be Gluten Free.

Please advise your order taker of any food allergies prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.