



Starters

ANDOUILLE RICE BALLS Arborio Rice, Cajun Trinity, Cheddar, Remoulade	14
PICKLED VEGETABLES & OLIVES House Made Pickles, Citrus Marinated Olives GF/DF.....	10
PIMENTO CHEESE Aged cheddar, Cayenne, Baguette	14
SMOKED BRISKET CHILI Hominy, Cumin Crema, Tortilla Chips, Jalapeno	16

Salads

TURPIN SUMMER SALAD Spring greens, Radicchio, Green Beans, Cucumber, Radish, Teton Tomme Goat Cheese , Champagne Shallot Vinaigrette GF	16
ICEBERG WEDGE Bacon, Gorgonzola, Cherry Tomato, Pickled Red Onion, Ranch Dressing, Sherry Vinaigrette	19
SMOKED TROUT SALAD Arugula, Kale, Fennel, Apple, Farrow, Dill Vinaigrette	24

Mains

FRIED BUTTERMILK CHICKEN SANDWHICH Crispy Chicken Thigh, Hot Honey, Slaw, B&B Pickles	19
TMR BURGER Locally sourced Black Angus (SweetCheeks Butchery), Winter Wind Farms Raclette, BeerCheese, Smoked Onion Aoli, LTO, B&B Pickles , French Fries	24
CHAVITO SANDWHICH Grilled Flat iron, Bacon, Mozzarella, Arugula, Tomato, Red Onion, Fried Egg	22
VEGGIE BURGER Impossible Plant Based Patty, Cheddar, Smoked Onion Aoli, LTO, B&B Pickles , French Fries.....	20
BUCATINI Pancetta, Broccolini, Cherry Tomatoes, Parmesan Reggiano	21

Sides

FRENCH FRIES TM Ranch DF.....	9
SAUTEED SPINACH & KALE Garlic Confit GF/DF	9
SIDE SALAD Spring Greens, Cherry Tomatoes, Radish, Champagne Vinigrette	9

Dessert

DYLAN'S CHOCOLATE CHIP COOKIE'S & MILK	12
SELECTION OF ICE CREAM OR SORBET	12

Parties of 6 or more will include a service charge of 20%
Please notify your server of any allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.