

SOUPS

Chef's daily market seasonal soups	Bowl 10	Cup 6
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See server for details

SALADS

TTR-CC House Salad	8
Mixed green salad with spinach and baby greens, dried cranberries, spiced pecans, feta cheese, balsamic dressing	
TTR-CC Caesar Salad	9
Crisp romaine hearts, garlic croutons, Parmesan, creamy Caesar dressing	
Sliceberg Salad	9
Iceberg salad wedge with apple-wood smoked bacon, green onions, diced tomatoes, jalapeño cilantro ranch dressing	
Wood Oven Roasted Baby Beet Salad	12
Petite greens, candied walnuts, Point Reyes Blue, orange sherry vinaigrette	
Sesame Seared Yellowfin Tuna Salad	14
Arugula, bean sprouts, radishes, carrots, wasabi, sesame ginger vinaigrette	
Add to any salad:	
Dustin Farm Egg 2 Chicken 5 Shrimp 6 Flank Steak 7 Salmon(4oz) 7	

ARTISAN SANDWICHES – add Truffle-Parmesan fries for \$1

Tuscan Chicken	11
Open-faced grilled chicken, pesto bread, house-made mozzarella, sundried tomatoes and garlic tapenade, served with a small TTR-CC house salad	
Turkey Club	11
Apple-wood smoked bacon, heirloom tomatoes, Bibb lettuce, Slow Dough seed loaf, served with chips	
Angus Burger	12
Bibb lettuce, tomatoes, choice of gourmet cheese, house-made pickles, choice of chips or fries	
Scottish Smoked Salmon	12
Lemon dill aioli, capers, red onion, mixed greens, balsamic dressing	

LOW-CALORIE FAVORITES

Salmon	12
Served with cauliflower mash, spinach, extra virgin olive oil and sea salt	
Grilled Fish Tacos	12
Cod fish with pico de gallo, cilantro and fat free sour cream	

Open-Faced Grilled Turkey Burger	12
Slow Dough whole grain bread, sliced avocado, field greens dressed with balsamic	

LARGE PLATES

Spiced Butternut Squash Ravioli	13
Served with pancetta, Brussels sprout leaves, toasted almonds, fresh herbs	
Star Anise Braised Short Ribs	15
Mushroom risotto, crispy fried leeks, sundried tomato oil	
Grilled Daily Fish	16
Grilled asparagus, choose either: lemon thyme butter sauce, saffron risotto	
Boneless ½ Roasted Garlic and Sage Chicken	18
Roasted potato medley, pearl onions, spinach, pan gravy	

ARTISAN PIZZA

Hand-crafted pizzas from our wood-burning oven!

Using only top quality ingredients such as “Caputo” Italian flour, “Luigi Vitelli” tomatoes, fresh yeast, extra virgin olive oil, sea salt, and house-made mozzarella

Margherita	12
Tomato sauce, house mozzarella, extra virgin olive oil, fresh basil, sea salt	
Mushroom	13
Grape tomatoes, mushroom medley, truffle oil, house mozzarella	
Italian Sausage	14
Grape tomatoes, oregano, garlic, house mozzarella, pickled red onions	
Pepperoni	14
Tomato sauce, Luciano olives, house mozzarella	
Vegetable	14
Zucchini, mushrooms, tomatoes, basil pesto	
Garlic Chicken	15
House mozzarella, teardrop tomatoes, goat cheese, basil pesto	
Prosciutto	15
House mozzarella, arugula, truffle vinaigrette	

Ask about our “2 for \$20” pizza + soup/salad lunch special – great for sharing!

OR...try our ½ sandwich + soup/salad combo – see server for details!