



TIME FAMILY OF WINES

SOUPS | SALADS

FRENCH ONION SOUP | 17

veal broth, caramelized onion, crostini
smoked gouda cheese

FEATURE SOUP | 13

ask your server for today's selection

WARM GOAT CHEESE | 21

crispy goat cheese croquettes, field greens
lemon vinaigrette

HERITAGE GARDEN GREENS | 15

mixed heritage greens, garden garnishes
feature vinaigrette

KALE CAESAR | 20

chopped kale, warm peppered bacon lardons
roasted garlic dressing, toasted parmesan
garlic herb croutons

✓ MEDITERRANEAN | 22

green garbanzo hummus, marinated tomato
radish, apple, greens, olives, toasted almonds

TALLOW FRITES

hand cut Kennebec frites, triple cooked in beef tallow

SALT | PEPPER | 11.5

salt, pepper, fine herbs, TIME catsup

PADANO | 13.5

grana Padano cheese, black garlic mayo

SPICY | 12.5

hot spice blend, smoked Fresno pepper mayo

DILL | 12.5

dill pickle spice, dill pickle mayo

BOWLS

RISOTTO | 24

wild mushrooms, green peas, kale

CHAR SIU | 32

bbq pork loin, udon noodles, bok choy
carrot, hoisin-ginger broth

✓ COCONUT CURRY | 26

broccolini, chickpeas, rice noodles, kale, tomato

SNACKS | SHARES

CHARCUTERIE + CHEESE | 39

house-made and/or locally purveyed
charcuterie and selection of fine cheeses
spiced almonds spreads, pickles
condiments, crostini

CONFIT DUCK WINGS | 21

short cured, slow cooked and crispy fried
duck drumettes, tossed in house made spicy sauce
heirloom carrot crudités, scallion buttermilk dip

BACON MAC 'N CHEESE | 24

cavatappi pasta, aged cheddar, mornay sauce
house cured & smoked pepper bacon lardon
caramelized onion, toasted breadcrumbs

ARANCINI | 19

bocconcini stuffed arborio balls
pomodoro red pepper sauce, kale salad

FEATURE FLATBREAD | 25

please ask your server for today's selection

TRIPLE-DIP | 19

bruschetta | green garbanzo hummus | olive tapenade
olive oil grilled flatbread

PLATES

PAN SEARED BEEF PETITE TENDERLOIN | 36

8 oz beef shoulder tender, confit potatoes
broccolini, blistered tomato, red wine jus

ORIGINAL BURGER | 26

house ground chuck + brisket
pacific rock cheese, wine-brined dill pickles
crispy fried onions, smoked Fresno pepper mayo
arugula, bacon jam, sesame bun

GNOCCHI | 38

6 oz pan seared salmon, house made gnocchi
chickpeas, kale, coconut curry sauce

BRAISED LAMB SHANK | 37

polenta, wild mushrooms

ENHANCEMENTS

3 | house cured smoked bacon
2 | wild mushrooms
2 | fried egg

roast chicken breast | 12
garlic shrimp | 12
crispy onions | 2