



TIME FAMILY OF WINES

SOUPS | SALADS

FRENCH ONION SOUP | 17

veal broth, caramelized onion, crostini
smoked gouda cheese

FEATURE SOUP | 13

please 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, roasted garlic dressing
warm peppered bacon lardons, 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

CHAR SIU | 32

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

FEATURE PASTA | 28

please ask your server for today's selection

RISOTTO | 24

wild mushrooms, green peas, kale

✓ 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 hot sauce
heirloom carrot crudité, scallion buttermilk dip

BACON MAC 'N CHEESE | 24

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

FEATURE FLATBREAD | 22

please ask your server for today's selection

TRIPLE-DIP | 19

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

HANDHELDS | PLATES

BBLT | 24

house-cured, thick cut crispy smoked bacon
chopped heritage greens, thick cut greenhouse tomato
house-made focaccia, peppercorn mayo

ORIGINAL BURGER | 26

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

GRILLED CHICKEN CLUB | 25

rotisserie spiced chicken, bacon
pickles, tomato, fresno mayo

GNOCCHI | 38

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

ENHANCEMENTS

3 | house cured smoked bacon

2 | wild mushrooms

2 | fried egg

roast chicken breast | 12

garlic shrimp | 12

crispy onions | 2

LUNCH