



Hot Buns house cultured butter, carrot dip	14
~~~~~ with trout roe* +21 (½ oz)   +38 (1 oz)	
~~~~~ with hackleback sturgeon caviar* +34 (½ oz)   +65 (1 oz)	
Lobster Toast shokupan, tasty crunch, chili oil.....	25
Artic Char Crudo rhubarb, sumac, chive.....	19
*Beef Tartare daikon, wild rice, bottarga	18
Carrots sorghum, yogurt, lemon balm, benne seed.....	14
Strawberry Salad radish, spring flowers.....	15
Smoked Egg* Omelette crab, hollandaise	18
Stuffed Quail confit duck, mostarda.....	21
Scallops country ham, ramps.....	28
Capellacci peas, nettle, mint	28
Halibut spinach, asparagus, pistachio	36
Duck turnip, swiss chard, preserved orange.....	34
*Striploin basil, fennel, mushroom.....	38
*Chile Smoked Pork Chop roast garlic, pork jus, cornbread	72
Mocha Banana Tart coffee caramel, kochugaru cashew.....	16
TC Johnny Sundae pretzel ice cream, cocoa oat bar, koji caramel, cherries	16
Mango Sorbet rhubarb, black tea shaved ice.....	14
Black Sesame Almond Cake strawberry, yogurt ice cream	15

**Consuming raw meat, poultry, eggs or fish may increase your chance of foodborne illness, especially if you have certain medical conditions.*

We politely decline menu modifications.

Parties of 6 or more guests will be subject to a 25% service charge.

Checks may only be split evenly.

COCKTAILS —

T.C. OLD-FASH	16
kansas city club bourbon, demerara, smoked bitters	
T.C. DIRTY MARTINI	15
vodka, smoked brine	
SECOND BASE	15
cognac, sweet vermouth, cocoa nib, spicebush	
RED RANGER	14
tequila, strawberry, ancho, lime, tonic, soda	
SPRING FLING	13
vodka, ford's gin, smoked herbs, cucumber, lemon, soda	
PAWPAW STAR	15
tequila, passion fruit, smoked vanilla, coconut	
LOVE BUG	15
gin, cherry, hibiscus, lime, pink peppercorn	
SPLINTER'S SON	13
rum, blood orange, allspice, miso, lime	
THIRD DATE	14
vodka, espresso, dates	

BEER —

CERVEZA ROYALE Pilsner, Stockyards.....	8
ABBEY Belgian Dubbel, Martin City	8
SEASONAL IPA , Alma Mader	8

COFFEE —

HOTEL KC BLEND	5
Messenger Coffee Co. + \$1 for milk alternatives	
TOLIMA DECAF	5
Messenger Coffee Co.	
ESPRESSO	5
+\$1 Latte Cappuccino Mocha Americano Cortado	
HUGO TEA SELECTIONS Served Hot.....	5
Green Oolong Black Tisane Herbal Blend	

WINES BY THE GLASS —

SPARKLING

Chenin Blanc MAURICE BONNAMY, CRÉMANT DE LOIRE <i>Saumur, France NV</i>	13
Pinot Nero LE MONDE, ROSÉ BRUT <i>Fruili, Italy NV</i>	13

WHITE

Riesling WEINGUT PFULGAR, BIODYNAMITE CUVÉE <i>Pfalz, Germany 21'</i>	19
Sauvignon Blanc CHÂTEAU LA GABARRE <i>Bordeaux Blanc, France 22'</i>	12
Chardonnay LAMELLE <i>Piedmont, Italy 23'</i>	14

RED

Zinfandel TINTO AMORIO, JAJAJA-GLOU GLOU <i>California 23'</i>	17
Pinot Noir THE EYRIE VINEYARDS, TRIFOLIUM <i>Willamette, Oregon 20'</i>	19
Nero d'Avola CARUSO & MININI, NATURALMENTE <i>Sicily, Italy 20'</i>	15
Tempranillo VINA SASTRE, RAFAEL SASTRE <i>Spain 22'</i>	16
Cabernet Sauvignon TRIG POINT, DIAMOND DUST <i>Alexander Valley, California 22'</i>	20

NO PROOF —

LIME PARTY	12
N/A tequila, passion fruit, smoked vanilla, lime, coconut	
DR. CHERRY	12
N/A gin, cherry, hibiscus, pink peppercorn	
RUN WILD Athletic Brewing Co.	6
N/A India Pale Ale 0.5% ABV 35 IBU	
SEASONAL Mighty Kind.....	8
N/A CBD Seltzer 0% ABV	
CLASSICO Lyre's.....	12
N/A Sparkling Wine 0% ABV	