

Salads FOR ONE OR MORE

SIMPLY CHOPPED romaine, red leaf lettuce, english cucumber, red onion, baby heirloom tomato, white wine vinaigrette **\$10**

add to any salad **PAN-ROASTED CHICKEN \$8 or SEARED BEEF TENDERLOIN MEDALLIONS \$12**

stone hearth pizza

FIVE CHEESE

mozzarella, fontina, provolone, aged cheddar, parmigiana reggiano, choice of garlic oil or red sauce **\$14**

SPICY PEPPERONI + GREEN ONION

tomato sauce, pepperoni, calabrian chili, green onion, mozzarella **\$15**

MARGHERITA

tomato sauce, mozzarella, roasted garlic, fresh basil **\$13**

WILD MUSHROOM & SPINACH

baby spinach, wild mushrooms, garlic oil, chives, basil, mozzarella & pecorino **\$15**

THE ITALIAN

sausage, pepperoni, hot capicola, onion, calabrian chilis, mozzarella, pecorino & red sauce **\$16**

bar snacks

BOURBON-PRALINE BACON CRISPS **\$16**
applewood smoked bacon, brown sugar-pecan rub, touch of bourbon

LOBSTER DEVEILED EGGS **\$13**
fresh maine lobster, chives

MARINATED OLIVES **\$9**
blend of imported mediterranean olives, spicy + fragrant marinade

ROASTED DRUNKEN SPICED NUTS **\$10**
blend of roasted + salted nuts, touch of bourbon, spicy kick

shareable

CHARCUTERIE AND CHEESE BOARD **\$26**
rotating selection of cured meats, artisanal cheeses, spreads + jams

TWICE COOKED DUCK WINGS **\$17**
white pekin duck drumettes, slow braised with lemongrass + kaffir lime, flash fried, tangy chili glaze

SKILLET BAKED CRAB & CHEESE **\$18**
fontina, gruyère & manchego cheeses, blue crab, fresh herbs, roasted garlic, crispy sourdough

BLISTERED SHISHITO PEPPERS **\$12**
spanish olive oil, garlic-chimichurri sauce

HOUSE-CUT GARLIC FETA FRIES **\$8/\$14**
thick-cut idaho potatoes, fried crisp, fresh herbs, garlic butter, feta cheese, chives

CRISPY PARMESAN BRUSSELS **\$14**
flash fried, parmesan, garlic, bacon, balsamic

DIVIDE and conquer

BROWN BUTTER LOBSTER GRILLED CHEESE SQUARES

maine lobster, cooper sharp, fontina, applewood smoked bacon, brown butter aioli, crispy sourdough **\$19**

sliders

BEEF TENDERLOIN **\$18**
sliced tenderloin, garlic-chimichurri, manchego cheese, crispy shallots, potato roll

DUCK CONFIT **\$17**
pickled carrot & onion, baby greens, herb aioli

SOUTHERN BUTTERMILK FRIED CHICKEN **\$14**
free-range organic chicken, herb mayo, pickles, lettuce, potato roll

KOBE BEEF **\$16**
cooper sharp, sriracha ketchup, pickle + tomato, potato roll

our breads are **FRESH-BAKED** *every day*

ADULT-SPIKED SHAKES

SERVED with alcohol \$15

IT WAS MINT TO BE

vanilla ice cream, tempus fugit crème de cacao, crème de menthe

ORANGE YOU GLAD YOU CAME TO TORBERT

vanilla ice cream, smirnoff orange vodka, cointreau

FOSTER THE BANANA

vanilla ice cream, diplomatico rum, crème de banane caramel

Friendly Reminder consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Have a food allergy? Please, let your server know.

All food menu items are served with the intention *to be shared.*



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