TO BEGIN

3 PANIBUS 15
3 housemade breads (the TRI in TRIUNE), compound butter, herb oil, fresh jam

FIRST THINGS

SALT & PEPPER SHRIMP 15
crispy salt-and-pepper shrimp tossed with fried jalapeños & shaved cabbage, ginger soy glaze

JUST BEET IT (GF)** 12
honey poached cranberry, red beet vinaigrette, feta cheese, spiced walnuts

THE WEDGE (GF) 14
candied bacon, cherry tomatoes, pickled red onions, buttermilk dressing & blue cheese crumble

HOUSE CUT FRIES (GF) 10
bbq spiced with green goddess dressing

FRIED BRUSSELS (GF)(V) 14
crisp apples & honey mustard vinaigrette

SPICY CHILI EGGS (GF) 12
devilled zesty eggs, with house pickled peppers, micro greens

SECOND THINGS

FIG & PROSCIUTTO TOAST 15
burrata, arugula, red wine & fig gastrique served on housemade focaccia

FRIED & GRILLED WINGS (GF) 18
pineapple brined for juiciness, dry-rubbed with jerk spice, then fried and grilled

SMASH BURGER SLIDERS 18
(2) bacon aioli, aged white cheddar, house pickles

BEEF STROGANOFF BALLS 18
roasted mushrooms, housemade focaccia

SALMON ARANCINI ** 18
three golden-crisp salmon and risotto balls served over smoky romesco with house-pickled vegetables

GLAZED CARROTS & SNIPS (GF) 10
hot honey glazed & topped with garlic herb mascarpone

WHIPPED GOAT CHEESE 22
mouth-watering bone marrow & goat cheese mousse, served in the bone alongside grilled housemade foccacia

MAINS

SMOKED LASAGNA 25
smoked chicken, bechamel & sweet potato served over vodka sauce topped with basil ricotta & crispy chicken skin

BONE IN MOLE SHORT RIB (GF) 42
bone in short rib slow-braised in a deep, velvety mole. served over white cheddar jalapeño grits with roasted fall squash

CRAB CAKE STUFFED SALMON 32
salmon filled with lump crab cake, a silky lemon-dill beurre blanc. served over saffron risotto

COQ AU VIN (GF) 30
red wine and mushroom braised chicken breast over herb smashed potatoes & wilted arugula

MAPLE CHAI PORK CHOP (GF) 29
chai-brined, roasted parsnip & apple purée with a cranberry red onion chutney

THE RIBEYE (GF) 55
big 12oz ribeye, balsamic-glazed shallots, charred broccolini, blue cheese compound butter

\+ CONTAINS RAW OR UNCOOKED ITEMS
** CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 8 or more guests.