

T H E	INDUSTRY
	STANDARD

KITCHEN + BAR

Dinner Menu

STARTERS + SALADS

TIS Clam Chowder 12

Littleneck clams, quahog clams, pork belly, fresh herbs, house made oyster crackers

Chicago Dip 15

parmesan crusted spinach + artichoke dip

Shrimp + Grits 17

pimento grits, cajun butter, candied andouille sausage, cognac sweet + sour

BrAva Buffalo Wings 14

hillbilly ranch or blue cheese

Baby Beets + Burrata 17

white balsamic / bosc pear / dried fig / flake salt

Arugula + Apple 15

bruleed cinnamon goat cheese, golden raisins, sweet + salty hazelnuts, cider vinaigrette

Aviator Salad 14

artisan romaine, white anchovy crouton, tomato - olive tapenade, creamy black pepper cardini dressing

PASTA

Tagliatelle 26

tomato + red wine ragout, roasted garlic oil, good parmesan, micro basil

Spaghettoni Carbonara 26

guanciale, grana padano, cured egg yolk, lemon zest

SEA

Red Miso Mahi Mahi 36

charred scallion dumplings, green tea dashi, sweet + sour braised greens, peanut, lime

Scottish Salmon 34

parsnip + potato cake, tomato + fennel scampi, marcona almonds, micro basil

LAND

TIS Smashburger 19

l.t.o.p., knockoff sauce, house cut fries, brioche

Philly Cheesesteak 19

peppers + onions, American cheese, toasted hoagie, house cut fries

Australian Wagyu Shortrib 44

manchego smashed potatoes, sherried mushrooms, buttercrumb gremolata