



FIRST

Double Fermented House Sourdough
Salted Cultured Butter Sm 7 Lg 14

French Onion Soup 18
Slow Cooked Onions, Gruyere, Toast

Carrot Ginger Soup 18
Coconut Sticky Rice, Cilantro, Lime

Beef Tallow Tater Tots 30
Creame Fraiche, Chives, Ossetra Caviar

Grilled Hamachi Collar 22
Ginger, White Grapefruit, Ponzu, Cilantro

Steak Tartare 19
*Black Garlic, Scallion Sesame Salad
Yuzu Kosho, Sesame Puffed Rice*

Vidalia Spring Onion Tempura 15
Miso Aioli, Tajin

GREEN

Vonnie's Sprouts 18
*Pea & Sunflower Sprouts, Toasted Sunflower Seeds
Buttermilk Ricotta, Green Garlic, Parmesan*

Endive & Roasted Beet Salad 18
*Beet Tartare, Candied Walnuts, Chicories
Orange Verjus Vinaigrette, Satsuma*

Grilled Broccoli Caesar 18
*XO, Parmesan, Garlic Croutons, Caesar Dressing
SFB Broccoli*

PASTA

Roasted Mushroom Campanelle 20/40
*Roasted Garlic & Mushroom Broth
Garlic Bread Crumbs*

Rabbit Roulade 25/50
*Italian Sausage, Paccheri, Sage Brown Butter,
Butternut Squash Pumpkin, Feaster Mustard Greens*

MAIN

Crown Roasted Green Circle Chicken 39
*Brussels Sprouts, Delicata Squash, Pinenut Aioli
Lemon Caper Fondue, Tomato Confit*

Pan Seared Yellowfin Tuna 48
*Coconut Rice Cake, Mushroom Hoisin, Peanut
Pickled Shiitake, Broccolini, Spring Onion, Ginger*

Smoked Iberico Pork Chop 49
*Black Garlic Farro, Bok Choy, Charred Spring Onion
Shiitake Mushroom, Roasted Apples, Apple Cider Jus*

Pan Seared Black Grouper 52
*Beet Bordelaise, Burnt Cream Cabbage, Apple
Caraway Rye Crumb, Horseradish Potato Mousse*

Prime Spinalis 70
*Olive Oil Fried Brassicas, Carrot Falafel, Harissa
White Acre Hummus, Grilled Sweet Peppers*

The TC Cheese Burger 35
*Lettuce, Pickle, Caramelized Onion Aioli, American
Ketchup, Freshly Ground Chatel Farms Beef*

SIDE

House French Fries 12
Ketchup, Dijonnaise

Macaroni & Cheese 17
*Cheddar Cheese Curds, Garlic Herb Crumbs
House Made Penne*

Fingerling Sweet Potatoes 12
Feta, Cilantro, Garlic, Coconut Oil, Sumac

Pecan Grilled Maitake Mushrooms 16
Chimichurri

TASTING MENU

(limited availability)

Multi-Course Winter 175

Wine Pairings 95



A LA C

Whole Roasted Green Circle Chicken 70

Border Springs Lamb Rack Au Poivre 90

Many dishes are or can be altered slightly to accomodate.

Gluten Free Vegetarian Vegan

THE CHASTAIN

Executive Chef - Christopher Grossman

No Outside Food or Beverages Permitted | All Extra TO GO Condiments Will Incur a Supplemental Charge

All dishes Modified for preference or dietary restrictions are considered final sale.

(We continue to stand behind all dishes as they are listed on the menu.)

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



WINE

BY THE GLASS

SPARKLING

<i>Scarpetta, Prosecco, Veneto, Ita. '24</i>	14/70
<i>Pere Mata, Brut Rosé, Cava, Spain '23</i>	16/80
<i>Telmont, Brut, Champ., Fra.</i>	29/145
<i>Collet, Brut Rosé Champ., Fra.</i>	29/145
<i>Krug, Brut, Grande Cuvée Ed. 171, Champ., Fra.</i>	90/450

WHITE

<i>Giovanni Rosso, Roero Arneis, Ita. '23</i>	17/85
<i>Trefethen, Dry Riesling, Napa Valley, CA, '24</i>	17/85
<i>Hill Family Estate, Albariño, Napa Valley, CA, '24</i>	21/105
<i>Little Goat Creek, Sauvignon Blanc, NZ, 23'</i>	16/80
<i>Dom. Lesimple, Sauv. Blanc, Sancerre, Fra. '22</i>	21/105
<i>Sylvaine & Alain Normand, Bourgogne, Burg., Fra. '24</i>	16/80
<i>ZD Winery, Chardonnay, California, '23</i>	18/85

ROSÉ

<i>Fattoria Sardi, Sangiovese Blend, Tuscany, Ita. '24</i>	16/75
<i>Peyrassol, 'Les Commandeurs,' Fr. '24.</i>	20/100
<i>Love, Oregon, Pinot Noir, Willamette, OR. '24</i>	18/85

RED

<i>Christophe Lapierre, Gamay, Beaujolais, Fra. '23</i>	16/75
<i>Bouchard, P. Noir, Burgundy, Fra. '17</i>	21/105
<i>Hartford Court, Pinot Noir, Russian River Valley, CA '22</i>	28/140
<i>Gio. Rosso, Barbera d'Alba, Alba, Piedmont, Ita. '23</i>	15/70
<i>Tregole, Chianti Classico DOCG, Chianti, Ita. '22</i>	19/95
<i>R. Lopez Heredia, Viña Cubillo, Tempranillo Blend, Spa. '17</i>	23/115
<i>Cain "Cuvée", Merlot Blend, Napa, CA NV14</i>	18/90
<i>Damilano, Nebbiolo, Barolo, Piedmont, Ita. '20</i>	26/125
<i>AltoMoncayo, "Veraton", Garnacha, Borja, Spa. '21</i>	25/125
<i>Iron + Sand, Cabernet Sauvignon, Paso Robles, Ca. '22</i>	25/125
<i>Château Bellegrave, Cabernet Sauvignon Blend, FR '22</i>	35/175

SWEET

<i>Kopke, 2002 Tawny, Oporto, Portugal</i>	16
<i>Niepoort, 30yr Tawny, Oporto, Portugal</i>	35
<i>Chateau St. Vincent, Sauternes, Bordeaux, Fr. '16</i>	18
<i>Bruliam, Late Harvest Viognier, Sonoma, CA '22</i>	18
<i>Chateau d'Yquem, Sauternes, Bordeaux, Fr. '10</i>	75/1oz
<i>Chateau d'Yquem, Sauternes, Bordeaux, Fr. '14</i>	70/1oz

RESERVE

BY THE GLASS SELECTIONS

<i>Neyers, Cabernet Sauvignon, 2019</i>	45
<i>Immortal, Cabernet Sauvignon, 2019</i>	65
<i>Cotarella, "Montiano", Merlot</i>	75

COCKTAILS

Autumn Old Fashioned 22
BRASH Coffee Infused Bourbon, Demerara Vanilla Bitters, Angostura

The Countess 20
Condesa Gin, Benedictine, Orange Blossom Pomegranate, Lemon

Ginger Margarita 20
Reposado Tequila, Curacao, Ginger, Apple Cider Lime, Maple

TC Martini no. 2 18
Orange Infused Vodka, Licor 43, Almond Infused Curaçao, Vanilla

Midnight Mai 18
Cachaça, Amari, Orgeat, Lime

5 Spice Whiskey Sour 20
Rye Whiskey, 5 Spice Demerara, Grapefruit Lemon, Angostura

Hermès Cornaline 18
Castle & Key Gin, Carrot, Ginger, Turmeric Honey Syrup, Lemon

ZERO PROOF

Not Toddy 14
Apple Cider, Ginger, Lemon, Honey, Cinnamon

N/Agroni 15
Ghia Aperitif, Martini & Rossi, Oddbird Rose

Champagne Mocktail 15
Oddbird, Sugar, Bitters

Oddbird 14/65
Sparkling Blanc de Blanc, Languedoc Fra. MV Sparkling Rosé, Syrah, Languedoc, Fra. MV

BEER

BOTTLES & CANS

<i>Mercier Orchards Grumpy Granny Cider</i>	8
<i>Normaltown El Jefe Mexican Lager</i>	8
<i>Pipeworks Brewing Pilsner</i>	8
<i>Montucky Cold Snack Lager</i>	8
<i>Hanabi Lager Co. Hana Pilsner 500ml</i>	36
<i>Creature Comforts Flash Cat Imperial IPA</i>	8
<i>Parish Brewing Dr. Juice IPA</i>	8
<i>Sweetwater 420</i>	8
<i>Mast Landing Gunners Daughter Stout</i>	18
<i>Prairie Artisan Ales Sour Seasick Crocodile</i>	8
<i>Athletic Brewing Run Wild IPA N-A</i>	8
<i>Athletic Brewing Mexican Lager N-A</i>	8



Please ask our Team Members to provide our full selection of Spirits



DESSERT

Goat Cheesecake 16

*Dulce De Leche Mousse, Goat Cheese Sorbet
Comte Crumble*

Chocolate & Coffee 16

*Chocolate Cremeux, Coffee Sable
Chocolate Coffee Whipped Ganache*

Calamansi Coconut Cake 15

*Coconut Dacquoise, Calamansi Curd
Coconut Mousse, Calamansi Jelly & Sorbet*

TC Chocolate Chip Cookie 15

Black Lava Sea Salt, Vanilla Bean Ice Cream

Sorbets **GF VEG V** 10

Daily Selection

Pastry Chef - Christian Castillo

Executive Chef - Christopher Grossman

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*



AFTER DINNER DRINK

Espresso Martini 19

Bare Bone Vodka, TC Coffee Liqueur, Espresso

Amaro 16

Signature Blend of Amari

TC Limoncello 16

TC Lemon Liqueur

Italian Cream 16

House Cream Liqueur, Fernet Branca, Menta

SWEET

Kopke, 20yr Tawny, Oporto, Portugal 16

Niepoort, 30yr Tawny, Oporto, Portugal 35

Cha. St. Vincent, Sauternes, Bord., Fra '16 18

Liliac & Kracher, Ice Wine, Transylvania, RO. 18

Royal Tokaji Aszú, 5 Puttonyos, Hungary, '17 28

Chateau d'Yquem, Sauternes, Bordeaux, Fr, 10' 75

ESPRESSO	4
COFFEE	3.5
CORTADO	4.5
CAPPUCINO	4.5
LATTE	5.5
MACCHIATO	4.5

HOT TEA 5

Mint • Chamomile • Earl Grey

Jasmine Green • English Breakfast • Yuzu Peach

LITTLE

ONES THE CHASTAIN

Garlic Bread Grilled Cheese 14

French Fries, Garlic, American Cheese

Chicken Nuggets 14

French Fries

Mac N' Chee 12

Egg Pasta, Bread Crumbs

Crudite 8

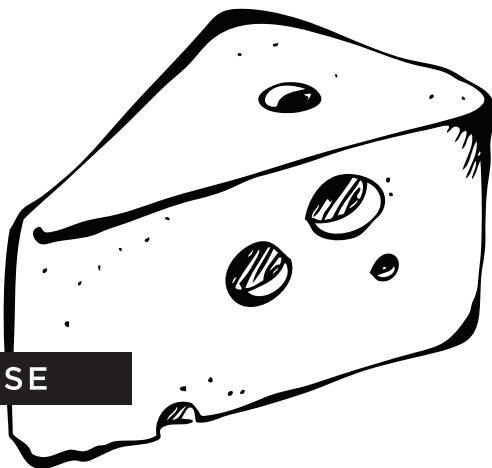
Carrots, Celery, Cucumber

Buttermilk Ranch

Cheese Burger 17

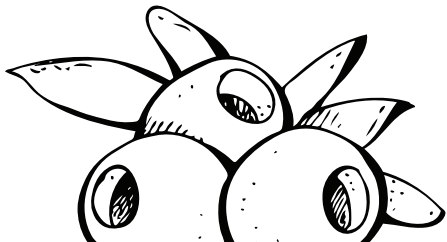
French Fries

Ketchup, Pickle



**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

COLOR ME!



OLIVES



BELL PEPPER



TOMATO



SHRIMP



GARLIC