



FIRST

Double Fermented House Sourdough
Salted Cultured Butter Sm 7 Lg 14

French Onion Soup 15
Slow Cooked Onions, Gruyere, Toast

Roasted Mushroom Soup VEG 15
Black Truffle Arancini, Black Truffle Puree

Beef Tallow Tater Tots GF 25
Crema Fraiche, Chives, Kaluga Caviar

Seared Yellowfin Tuna 19
*Local Citrus & Ginger Salad, Radish, Lemon Aioli
Marinated Olives*

Soft Shell Crab 28
Asparagus, Sauce Gribiche, Cornmeal Tempura

Grilled Ora King Salmon Collar 14
TC Garden Ginger & Citrus Condiment, White Ponzu

GREEN

Garden VEG 16
*Local Baby Lettuces & Garden Vegetables
Vinaigrette, Torn Croutons, Parmigiano Reggiano*

Vonnie's Sprouts GF VEG 16
*Pea & Sunflower Sprouts, Sunflower Seeds
Buttermilk Ricotta, Dill Aioli
Parmigiano Reggiano*

Grilled Broccoli Caesar Salad 16
*Boquerones, Parmesan Crisp, Caesar Dressing
Red Onion*

PASTA

Roasted Mushroom Campanelle VEG 17/34
*Roasted Garlic & Mushroom Broth
Garlic Bread Crumbs*

Green Garlic Pappardelle 20/40
*Italian Sausage, Fava Bean Leaves
Thomasville Tomme, Sundried Tomato*

Chevre Agnolotti 18/36
*English Pea Puree, English Peas
Green Garlic Fondue, Duck Prosciutto, Chervil*

SIDE

House French Fries 10
Ketchup, Dijonnaise

Chicken Biscuit Pot Pie 15
Buttermilk Biscuit, Carrots, Celery, Shiitake

Macaroni & Cheese VEG 15
*Cheddar Cheese Curds, Garlic Herb Crumbs
House Made Penne*

Fingerling Sweet Potatoes GF VEG 10
Feta, Cilantro, Garlic, Coconut Oil, Sumac

Pecan Grilled Maitake Mushrooms GF VEG 14
Chimichurri

California Delta Asparagus GF 12
Green Goddess

GF **VEG** **V**
Gluten Free Vegetarian Vegan

MAIN

Crown Roasted Green Circle Chicken 39
*Black Garlic Farro & Wild Rice, Roasted Kalettes
Mushroom Hoisin, Spring Onion, Maitake, Peanut*

Ora King Salmon GF 48
*Ramp Chimichurri, Olive Oil Roasted Potatoes
Grilled Asparagus & Vidalia Spring Onion*

Rabbit Roulade 48
*Gnocchi, Green Garlic & Morel Mushroom Farce
California Asparagus, Blonde Morels
Spring Onion Puree*

Harissa Marinated Rack Of Lamb GF 68
*Honey Roasted Carrots, Carrot Falafel
Pistachio, Labneh, Quinoa & Lentil Tabbouleh*

Pan Seared Black Grouper GF 49
*Green Garlic Carolina Gold Rice Cake
Lobster Miso Nage, Spring Pea & Ramp Succotash*

TC Cheese Burger 32
*Lettuce, Pickle, American Cheese
Caramelized Onion Aioli, Ketchup, Fries*

A LA C

Chatel Farms Eye of Ribeye GF 55

8oz Australian Wagyu New York Strip GF 100

Whole Roasted Green Circle Chicken GF 75

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.



WINES BY THE GLASS

SPARKLING

<i>Scarpetta, Prosecco, Veneto, Italy '20</i>	14/70
<i>Sao Joao, Rosé, Beira, Portugal '20</i>	16/80
<i>Piaff, Brut, Champ., Fra.</i>	29/145
<i>Collet, Brut Rosé Champ., Fra.</i>	29/145

WHITE

<i>Comte Leloup, Muscadet, Loire, Fr., '20</i>	15/75
<i>Kettmeir, Pinot Grigio, Alto Adige, Ita. '22</i>	15/75
<i>State of Mind, Riesling, Columbia Valley, WA, '22</i>	15/75
<i>Sand Point, Sauv. Blanc, Marl., N. Zea. '23</i>	14.5/72
<i>Maitre de Chai, Chen. Blanc, Clarksburg, Cal., '21</i>	16/80
<i>Dom. Lesimple, Sauv. Blanc, Sancerre '22</i>	21/105
<i>Sylvaine & Alain Normand, Burg., Fr. '22</i>	16/80
<i>Alexana, Chard., "Terroir Series", Or. '15</i>	18/85

ROSÉ

<i>Fattoria Sardi, Sangiovese Blend, Tuscany, Ita. '22</i>	16/75
<i>Chene Blue, Grenache Blend, Vaucluse, Fr. '22</i>	25/120

RED

<i>Grosbois, Cabernet Franc, Chinon, Loire, Fr. '21</i>	16/80
<i>Pizarras de Otero, Mencia, Bierzo, Spa. '19</i>	14/65
<i>Christophe Lapiere, Gamay, Beaujolais, Fr. '21</i>	16/75
<i>Louis Jadot, P. Noir, Burgundy, Fra. '21</i>	18/90
<i>Eden Dale, P. Noir, Sonoma Coast, USA '20</i>	16/80
<i>Roco, Pinot Noir, Willamette Valley, USA, '21</i>	18.5/92
<i>Cain "Cuvée", Merlot Blend, Napa, USA NV13</i>	18/90
<i>Jean-Luc Baldes, Malbec, Cahors, Fra. '20 1</i>	15/75
<i>Damilano, Nebbiolo, Barolo, Piedmont, Ita. '19</i>	26/125
<i>Marqués de Murrieta, Temp. Blend, Rioja, Spa. '17</i>	17/80
<i>Napa Cut, Cab. Sauv., Napa, USA '21</i>	17/80
<i>Seppeltsfield, Shiraz, Barossa, Australia, '19</i>	16/75
<i>Chappellet, "Mountain Cuvee", Cal., USA '21</i>	22/110
<i>R. Mondavi, Cab. Sauv., Napa, USA '21</i>	28/140

SWEET

<i>Kopke, 20yr Tawny, Oporto, Portugal</i>	16
<i>Cha. St. Vincent, Sauternes, Bord., Fra. '16</i>	27

COCKTAILS

Up-Doc 18
Milagro Reposado, Carrot Ginger Juice, Turmeric Lime, Agave

Dixeebe (Deej-bay) 19
Illegal Mezcal, Suze, Cocchi Americano, Mole Bitters

Parkside 18
Cucumber Infused Vodka, St. Germaine, Lime, Simple Syrup

Goodbye Earl 18
Reposado Tequila, Rockey's Botanical Liqueur Earl Grey & Lavender Syrup, Lemon

Strawberry Feels 17
White Rum, Strawberry Basil Syrup, Lime

The Mechanic 17
Old Fourth Rye, Grapefruit Juice, Grenadine

Black Gin Rickey 18
Blackberry infused Gin, Mint Syrup, Lime Fever Tree Ginger Beer

Best Boozy Cocktail 22
Old Forester, Carpano Antica Formula, Averna

ZERO PROOF

St. Agrestis Phony Negroni 12
Muddled Orange & Lightly Sparkling

Feeling Breezy 12
Strawberry & Basil Syrup, Fever Tree Tonic

Oddbird, Sparkling Rosé, Syrah, Fra. MV 14/65

Talia Mae 14
Fresh Lime, Coconut, Condensed Milk, Mint

Nightshade Spritz 14
Eins-zwei-zero Riesling, Cucumber, Sparkling

Athletic Brewing Company Run Wild IPA 8
Athletic Brewing Company Mexican Lager 8
Bitburger 6

BEER

Draft
Steady Hand Cloudland Hazy IPA 8

BOTTLES & CANS

<i>Gate City American Lager</i>	8
<i>Hanabi Lager Co. Hana Pilsner 500ml</i>	36
<i>Hanabi Lager Co. Helles 500ml</i>	42
<i>Sweetwater 420</i>	8
<i>Sweetwater IPA</i>	8
<i>Scofflaw Basement Light IPA</i>	8
<i>New Realm Psychedelic Rabbit IPA</i>	8

SPIRITS

BOURBON

<i>EAGLE RARE</i>	16
<i>WATHEN'S SINGLE BARREL</i>	24
<i>JEFFERSON'S OCEAN</i>	32
<i>BOMBERGERS DECLARATION</i>	34
<i>LITTLE BOOK CHAPTER 5</i>	46

SCOTCH

<i>DEWARS</i>	11
<i>DALMORE 12 YR</i>	24
<i>MACALLAN 12 YR</i>	29
<i>MACALLAN 15 YR</i>	48
<i>TALISKER 10 YR</i>	26
<i>SPRINGBANK 10 YR</i>	31



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

PLEASE DRINK RESPONSIBLY.
 NO ALCOHOLIC BEVERAGES ARE ALLOWED OFF PROPERTY AT ANY TIME AND MUST BE CONSUMED WITHIN THE DESIGNATED AREAS.
 Be prepared to show I.D. - No alcoholic beverages will be served to patrons under 21



DESSERT

Opera Millefeuille 14

*Crème Mousseline, Espresso Praline
Espresso Ice Cream*

Pale Chocolate 14

*Pale Ale Sponge Cake, Hukanbi Mousse
Dark Chocolate Cremeux*

Burnt Basque Cheesecake 14

*Hazelnut Cookie Crust, Hazelnut Whipped Ganache
Hazelnut Brittle, Hazelnut Caramel Sauce*

Strawberry Parfait 14

*Kefir Whipped Cream, Strawberry Consomme
Lime Curd, Strawberry Sorbet*

TC Chocolate Chip Cookie 12

Black Lava Sea Salt, Vanilla Bean Ice Cream

Sorbets GF VEG V 10

Daily Selection

Pastry Chef - Christian Castillo

Executive Chef - Christopher Grossman

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AFTER DINNER DRINK

TC Espresso Martini 16

Bare Bone Vodka, TC Coffee Liqueur, Espresso

TC Amaro 13

Signature blend of Italian Amaro's

BRASH

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

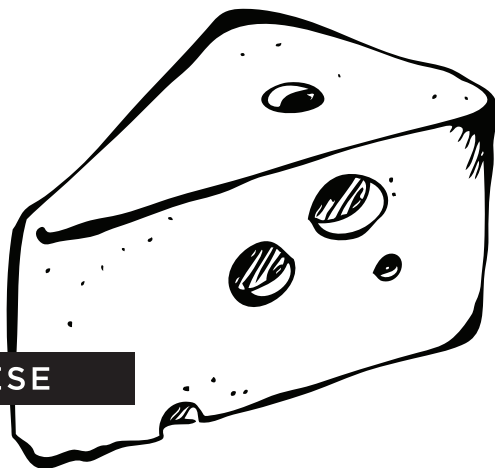
Garlic Bread Grilled Cheese 12
French Fries, Garlic, American Cheese

Chicken Nuggets 12
French Fries

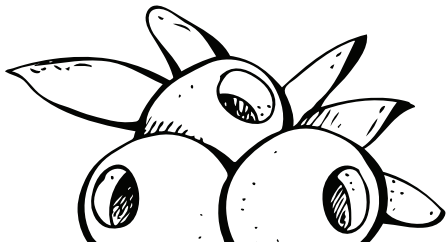
Mac N' Chee 12
Egg Pasta, Bread Crumbs

Crudite 8
*Carrots, Celery,
Buttermilk Ranch*

Cheese Burger 16
*French Fries
Ketchup, Pickle*



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OLIVES



BELL PEPPER



TOMATO



SHRIMP



GARLIC