

TRUE LAUREL

Enjoy Here or Take out

WEDNESDAY - SUNDAY TIL 9:00 PM

BAR NUTS

Warm, Savory, Candied Nuts, with Fried Kale, and Meyer Lemon Zest 7

SUMMER ZUCCHINI FRITTERS

Squash Blossom Ranch 12

CRISPY HEN OF THE WOODS MUSHROOMS

Sour Cream 'n' Alliums Dip 14

SMOKED TROUT RILLETTE

Trout Roe, Actual Ritz Crackers 15

GRILLED BROCCOLI SALAD

Aged Cheddar Dressing, Bacon Crumbles, Young Kale, Sungold Tomatoes, Radishes, Herbs 13

CHILLED SOBA NOODLES

Sesame and Soy Vinaigrette, Whipped Brokaw Avocado, Furikake, Scallion, Marinated Cucumbers 14

NASHVILLE HOT CHICKEN WINGS

Pickle-Brined Pasture Bird Wings, Fried and Tossed in Hot Oil, Served on White Bread with TL Pickles 16

TLBLT

Applewood Smoked Bacon, Mix of Tomatoes, Dressed 'berg, Buttermilk Mayo 15

SHELLING BEAN BURGER

A Crisp Bean and Herb Patty, Carrot Pickles, Yogurt Sauce, on a Toasty Potato Bun 15

TL PATTY MELT

Griddled Dry-Aged Antique Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on Beef Fat-Pain de Mie 16

CHOCOLATE CHIP COOKIES 7

CREAM CO. MEATS

Cream Co. British Baldies Beef. Pastured, Grain Finished. To cook at home.

16 oz Boneless Rib Eye 38
20 oz Dry-Aged T-Bone 75

PANTRY ITEMS

Dried Iacopi Beans 8
Tierra Vegetables Heirloom Cornmeal 10

TL SWAG

TL Enamel Pin 10