

FIRST COURSE

chilled cucumber soup – greek yogurt, celery, cumin, dill, mint

romaine salad- capers, grapefruit, worcestershire croutons,
buttermilk vinaigrette

salad of grilled peach, crisp prosciutto, spiced cottage cheese,
bibb lettuce, balsamic

watermelon, heirloom tomato, herbed goat cheese, pickled radish
bacon, lettuce, tomato, avocado, avocado vinaigrette, pain de mie
toast

crab roulette- peekytoe crab, cauliflower/tomato salad, dill

carnitas sope- pork shoulder, red chile sauce, epazote, radish

SECOND COURSE

swiss chard- tarbais beans, fennel, mushrooms, shallots

grilled branzino- eggplant caponata, basil, piquillo jus

pan seared rockfish- corn salsa, filet beans, tomato, tarragon

roast duck- artichoke, greens, black olive sauce

grilled pork t-bone, mustard brined, pinto bean puree, mustard greens, ginger, grilled scallion

grilled delmonico steak- baby spinach, coffee dust, bordelaise sauce

BEVERAGES

WINE: Thally will serve 24 wines by the glass, with a rotating list that switches out 6 wines by the glass per week!

DRAFT BEER: Our bar has 10 craft beers on draft.

DRAFT CIDER: We're cider fans, and will always have 2 ciders on tap and a few by the bottle.

THALLYTAILS: Custom cocktails created by Co-Owner Sherman Outhuok.

HOUSEMADE SODAS: In lieu of serving traditional sodas squirted from a soda gun, Thally will be making its own sodas and colas.