



SPARKLING

PROSECCO <i>frassinelli nv</i>	\$13
MOSCATO d'ASTI <i>g. d. vajra</i>	\$12
SPARKLING ROSÉ <i>rosemont extra brut</i>	\$14
SPARKLING BRUT <i>raventos i blanc "de la finca"</i>	\$19

WHITE & ROSÉ

SAUVIGNON BLANC <i>wither hills marlborough</i>	\$13
PINOT GRIGIO <i>ritterhof südtirol – alto adige</i>	\$12
CHARDONNAY (<i>unoaked</i>) <i>linden vineyards "village"</i>	\$14
CHARDONNAY (<i>oaked</i>) <i>enfield wine co. "citrine"</i>	\$16
ROSÉ <i>kind stranger columbia valley</i>	\$13

RED

PINOT NOIR <i>argyle "bloom house" willamette</i>	\$16
RED BLEND <i>chateau musar "jeune" bekaa valley</i>	\$15
CABERNET FRANC <i>domaine finot "turk mountain"</i>	\$15
CABERNET SAUVIGNON <i>textbook paso robles</i>	\$17
BORDEAUX <i>les cadrans de lassègue st-émilion gc</i>	\$18

SNACKS

CORNMEAL CRUSTED FRIED OYSTERS	\$18
<i>slaw, remoulade, bread & butter pickles</i>	
EDAMAME HUMMUS <i>v,vo,gfo</i>	\$12
<i>pita, sesame oil, fried wonton strips</i>	
ROASTED CURRY CAULIFLOWER <i>v,vo,gf</i>	\$12
<i>tzatziki</i>	
SWEET POTATO GNOCCHI <i>v,vo</i>	\$15
<i>sorghum chili brown butter, orange zest</i>	
SOUP OF THE DAY	\$10

SALADS

<i>add shrimp \$12, salmon \$16, tuna \$18 or chicken \$14</i>	
TJ'S HOUSE SALAD <i>v,vo,gf</i>	\$13
<i>cherry tomatoes, cucumbers, radish, parmesan</i>	
<i>citrus vinaigrette</i>	
HEARTS OF ROMAINE* <i>gfo</i>	\$14
<i>croutons, anchovies, parmesan, caesar dressing</i>	
ARCADIAN LETTUCES <i>v,vo,gf</i>	\$14
<i>candied pecans, marinated peaches, feta</i>	
<i>peach vinaigrette</i>	

ENTRÉES

SUSTAINABLY RAISED SALMON* \$24 <i>gfo</i>
<i>celery root puree, fried leeks, apple cider reduction</i>
QUICHE OF THE DAY \$18
<i>side salad</i>
SHRIMP & GRITS \$22 <i>gf</i>
<i>andouille, southern trinity, butter sauce</i>
ROASTED CHICKEN \$20 <i>df</i>
<i>farro, sweet potato hash, balsamic fig glaze</i>

SANDWICHES

<i>choice of side - fries, fresh fruit, romaine salad</i>	
<i>house salad, mustard slaw</i>	
CATFISH PO BOY	\$18
<i>slaw, remoulade, lettuce, tomato</i>	
TJ'S BURGER* <i>gfo</i>	\$18
<i>tomato, grilled onions, bibb lettuce, garlic aioli</i>	
<i>aged grafton cheddar, brioche</i>	
TARRAGON CHICKEN SALAD <i>gf,df</i>	\$16
<i>served on a bed of romaine with apples and pepitas</i>	
PORTOBELLO CHEESESTEAK <i>v,vo,gfo</i>	\$16
<i>peppers, onions, horseradish cream, gruyere</i>	
<i>(add steak for \$5)</i>	
FRIED GREEN TOMATO BLT	\$18
<i>pimento cheese, garlic aioli</i>	
BLACKENED TUNA TACOS <i>gf</i>	\$18
<i>avocado, wasabi aioli, celery root slaw</i>	
FRIED CHICKEN SANDWICH	\$18
<i>grilled pineapple, slaw, bibb lettuce</i>	

Large Party Policy: automatic gratuity of 20% will be applied and one check will be provided for parties of 6 or more guests

* = These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

v = vegetarian / vo = vegan optional / gf = gluten free / gfo = gluten free optional with substitutions or ingredients removed / df = dairy free