



August, 2008

We don't believe in can openers.

T's takes pride in finding the freshest possible ingredients from local farms and purveyors with an emphasis on hormone-free, sustainably grown organic products. We make everything we can in-house, from our sauces to our decadent desserts.

Bites

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| Kumomoto Oyster | 2.5 |
| Grilled Umpqua Oyster | 2.5 |
| Black Mission Figs Cabrales Blue Cheese | 2.5 |
| Bacon Wrapped Blue Cheese Stuffed Date | 2 |

Appetizers

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| Mushroom Soup | 7 |
| Mixed Greens Croutons Goat Cheese White Balsamic-Beet Vinaigrette | 7 |
| Grilled Romaine Salad Caesar Dressing | 7 |
| Beet Goat Cheese Salad | 8 |
| Jalapeno Fries | 5 |
| Lamb Salad Roasted Pine nuts Mint Gremolata | 13 |
| Harissa Prawns Israeli Cous-Cous | 8 |
| Dungeness Crab Napoleon Remoulade | 12 |
| Grilled Squid Gribiche Citrus Gremolata | 10 |

Entrées

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| Seared Flat Iron Sauteed Corn Tomato Avocado Yukon Gold Puree | 27 |
| Grilled Meyer Ranch Ribeye Leek Fries Whiskey Mashed Potatoes Braised Greens | 27 |
| Braised Pork Chop Cannellini Beans Sauteed Collard Greens | 25 |
| Braised Steel Head Broccolini Roasted Fingerlings | 28 |
| Roasted Eggplant Lasagna Polenta Grilled Endive | 20 |

Cheese

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| Crater Lake Blue, Rogue Creamery Central Point Wild Bee Farm Honey | 4 |
| Saint Andre, France, Candied Fennel | 4 |
| Perrydale, Willamette Valley Cheese Co, Oregon Cherry Anise Syrup | 4 |
| All Three of the Above Cheeses | 10 |
| Rogue River Blue, Rogue Creamery Central Point, Berries Smoked Almonds Honey | 10 |

Dessert

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| Fleur de Lait Strawberry "P.B. & J" Ice Cream Sandwiches | 8 |
| Chocolate Covered Strawberry Chocolate Covered Cherry Truffle Brownie | 8 |
| Chipotle Chocolate Tartufo | |
| Peach Raspberry Crisp Vanilla Bean Ice Cream | 8 |
| Creme Fraiche Ice Cream Peach Ice Cream Ginger Ice Cream | 6 |