



**SERVING DINNER
WEDNESDAY-
SATURDAY
5PM-9PM**

Dinner Menu

Starters

- SOUP DU JOUR** 4/6
CHORIZO CHILI 6/9
 Chive Cream Cheese, Avocado & Chips (GF)
HOT FETA 8
 Feta with Kalamata Olives, Tomatoes, Roasted Red Peppers, Chives, and Olive Oil roasted. Served with Pita Chips and Cucumbers (GF)
NOVA SLIDERS 10
 Four Cucumber* Sliders topped with Chive* Cream Cheese, Heirloom Tomato*, Red Onion and Nova (GF)
BUFFALO CHICKEN TRIANGLES 8
 Bite Size Poppers, served with Blue Cheese

Sandwiches

- Served with Chips or Greens
SALMON CHEESESTEAK 13
 Grilled Salmon, Roasted Red Peppers, Kale, Mushrooms, Caramelized Onions, Cheddar and Old Bay Mayo on a Toasted Ciabatta Roll
PULLED PORK ITALIANO 12
 Pulled Pork, Sautéed Spinach, roasted Tomatoes and Sharp Provolone on a Toasted Brioche Bun
TROLLEY CAR BURGERS
 Hand packed Beef Burger (14), White Meat Turkey Burger (13), House Made Beet Veggie Burger (VE)(12)
GOUDA
 Brown Sugar Bacon, Gouda & Avocado
PHILLY
 Mushrooms, Green Peppers, Onions & American
KENTUCKY
 Pickles, Coleslaw, BBQ Sauce & Sharp Provolone

*All Burgers served on a Brioche Bun with Lettuce, Tomato and Onion.

Sides

- 4
 Roasted Potatoes
 Grilled Corn
 Quinoa
 Maple Glazed Kale
 Horseradish Cheddar Sweet Potatoes
 Sautéed Cabbage and Turkey Bacon
 Rice
 Steamed Broccoli
 Red Bliss Mashed Potatoes

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 *From Our Garden
 GF- Gluten Free
 V-Vegetarian
 VE-Vegan, Or Vegan Option

Salads

- CAESAR SALAD** 5/9
 Hearts of Romaine, Herbed Croutons and Parmesan Cheese served with Caesar Dressing
TCC HOUSE 5/9
 Mixed Greens, Tomato, Cucumber and Red Onion served with Balsamic Dressing
BEET IT SALAD 10
 Roasted Beets, Arugula, Red Onion, Avocado, Feta, served with Lemon Vinaigrette
MEDITERANEAN 10
 Arugula, Romaine, Feta, Red Onion, Olives and Roasted Red Peppers served with Greek Dressing

Salad Add-ons

- Roasted Portobello 3
 Grilled Chicken Breast 4
 Grilled Salmon 7

Entrees

- SHORTRIB SHEPHERD'S PIE (GF)** 18
 Slow Roasted Short Rib in a Beef Gravy with Corn, Peppers, Carrots and Onions, topped with Mashed Potatoes and served with Maple Glazed Kale and Grilled Corn
HOMEMADE MEATLOAF (GF) 17
 Turkey and Beef Blend topped with a Sweet Smokey Sauce and served with Horseradish Cheddar Sweet Potatoes and Steamed Broccoli
SQUASH NAPOLEAN (V, GF) 16
 Garden Fresh Squash*, Zucchini*, Tomato, Portobello, Roasted Red Pepper and Red Onion Roasted and Layered with Goat Cheese, Basil* and Mozzarella Cheese. Served over Quinoa, topped with Homemade Marinera and drizzled with a Balsamic Reduction
SWEET & SOUR PORK MEDALLIONS (GF) 17
 Marinated Grilled Pork Medallions with Peaches, Cauliflower, Carrots and Cabbage, and served over Rice Noodles
CATFISH AND WAFFLES 13
 A Traditional East Falls Delicacy! Catfish, Cornmeal-Breaded and Pan-fried, placed over a Waffle
BAKED SALMON (GF) 19
 Nut-Encrusted Salmon Baked and drizzled with Honey Sriracha, served over Arugula with Roasted Red Peppers, Asparagus and Capers. Served with Roasted Potatoes
ASIAN RICE BOWL (GF)
 Tofu (11), Grilled Chicken (13), Salmon(16), or Pulled Pork (14) Stir-fried with Broccoli, Craisins, Carrots, Onions and Roasted Red Peppers, seasoned with our Asian Fusion Sauce tossed in Rice