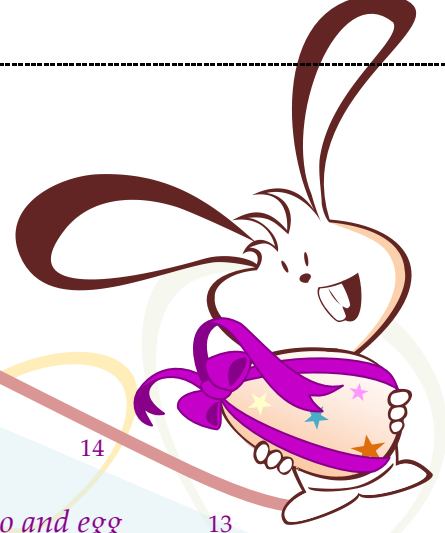


Easter Dinner Menu



Starters...

Chilled Spring Pea Soup – <i>Garlic croutons, sour cream</i>	7
Maple Brook Burrata – <i>Oven roast tomato, Olive oil, sea salt, ciabatta</i>	14
Local Asparagus – <i>Jumbo local asparagus, fried breadcrumbs, Prosciutto and egg</i>	13
Avocado Toast – <i>Country Pullman, lemon, olive oil, black pepper</i>	11
Sriracha Lime Wings – <i>sweet soy, lime, pickled carrots, onions, sesame seed</i>	8
Littleneck Clams – <i>Cooked in white wine with garlic and chorizo with ciabatta</i>	12
CKT Greek Salad – <i>English cucumber, tomato, peppers, Kalamata, feta, Shallot dressing</i>	10
Chopped Salad – <i>Oak leaves, avocado, bacon, blue cheese, shaved egg, red wine vinaigrette</i>	9

Main course...

Duck Confit – <i>served with swiss chard, potato puree, apricot jam and duck jus</i>	19
Braised Short Rib – <i>served with heirloom beans, fingerlings, brown butter vinaigrette, and natural jus</i>	26
Chicken Caprese salad – <i>Grilled Chicken breast, roasted tomatoes, mozzarella cheese, basil, crouton, garlic vinaigrette</i>	18
CKT Burger – <i>Lettuce, tomato, cheese, CKT special sauce, sesame seed bun</i>	12
The Frenchie – <i>House burger blend, swiss cheese, sauce gribiche, fried egg, fries</i>	15
Shrimp & Grits – <i>Pan seared shrimp, Bourbon bacon jam, parmesan grits, Cajun oil</i>	18
Pan Seared Scallops – <i>u10 Scallops with pea puree, buttered peas, confit leeks and crispy shallots</i>	24

Dessert...

Vanilla Bean Panna Cotta – <i>Mixed berries, nilla wafer cookies</i>	8
Carrot Cake – <i>Carrot cake with a cream cheese frosting</i>	9