

# TRUE

EATS & DRINKS

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## SOMETHING TO START WITH

<b>SMOKED WINGS</b> Smoked & Fried	14
<b>SHRIMP COCKTAIL</b> With Appropriate Garnish	16
<b>FLASH CRISPED CALAMARI</b> Hot Calabrian Peppers, Marinara Sauce	15
<b>“SALUMERIA” ITALIAN CHARCUTERIE</b> 5 Meats & Cheeses	28

## PIZZA

<b>MARGHERITA</b> San Marzano Tomatoes, Basil, Mozzarella	18
<b>PROSCIUTTO</b> 600 Day Aged San Daniele Prosciutto, San Marzano Tomatoes, Mozzarella, Arugula	24
<b>FUNGHI E TARTUFI</b> Wild Mushroom, Goat Cheese Crumble, Basil Pesto, White Truffles Zest	26
<b>PICCANTE</b> San Marzano Tomatoes, Spicy Sausages, Mozzarella, Arugula	24

## THE HOUSE SPECIALTY & MORE

<b>SLAB OF ST. LOUIS RIBS</b> Half with Fries Full with Fries	18 32
<b>BEEF BRISKET</b> Smoked 12 Hours with Fries	25
<b>CORNED BEEF</b> Smoked 12 Hours with Fries	25
<b>PORK SHOULDER</b> Smoked 12 Hours with Fries	19
<b>RIB TIPS</b> Smoked 12 Hours with Fries	19
<b>SMOKED TURKEY BREAST</b> Smoked 4 Hours with Fries	19
<b>TRUE BURGER</b> Swiss Cheese, BBQ Sauce, Coleslaw, Horseradish Aioli on Brioche with Fries	15
<b>TRUE REUBEN</b> Corned Beef, Swiss Cheese, Sauerkraut, French Fries, 1000 Island on Rye with Fries	18
<b>STEAK &amp; FRITES</b> 14oz Prime Sirloin Steak, Onions, Truffle Fries	48
<b>8oz CENTER-CUT FILET MIGNON</b> Old Fashioned Mashed Yukon Potatoes	50
<b>THE FIORENTINA</b> Grilled, Dry-aged 32oz Short Loin, Fingerling Potatoes, Cannellini Beans	MP
<b>CATCH OF THE DAY</b>	MP
<b>SALADS</b>	
<b>FORK &amp; KNIFE CAESAR SALAD</b> Slivers of Parmigiano, Brioche Croutons	15
<b>THE TOMATOES</b> Seasonal Heirloom Tomatoes, Vidalia Sweet Onion, Microgreens, Basil, EVOO	15
<b>SIDES</b>	8
<b>GARLICKY BABY SPINACH</b>	
<b>ASPARAGUS</b>	
<b>BROCCOLI</b>	
<b>BRUSSELS SPROUTS, BACON &amp; ONION DRESSING</b>	
<b>ROASTED FINGERLINGS</b>	
<b>OLD-FASHION MASHED YUKON POTATOES</b>	
<b>KENNEBEC TRUFFLE FRIES</b>	

\*Vegan Menu Available Upon Request