



SELFIES OR SHARED

Steamed Edamame	Sea Salt or Sriracha Soy	5*
Seared Ahi Tuna	Soba Noodle, Wakame, Cold Sesame Noodle	12
Crispy Wings	Bone In* or Boneless	
	Choice of Buffalo, BBQ, Garlic Parmesan, Sriracha Honey	10
Crispy Mac and Cheese Bites	Bacon, Jalapeño, Panko Crust	8
Polenta Fries	Garlic Aioli	6*
Grilled Shrimp Lettuce Wraps	Sesame Soba Noodles, Tropical Salsa, Romaine Leaves	12
Roasted Garlic Hummus	Toasted Naan Chips, Vegetable	6
Crispy Calamari	Banana Peppers, Lemon Butter Sauce	11*
Warm Crispy Potato Chips	Bacon Bleu Cheese Dip	8
TOSB Nachos	Chicken or Steak, Corn & Black Bean Pico, Monterey Jack, Salsa, Lime Sour Cream	12*
	Just Cheese	8*
TimeOut Mac and Cheese		
	House Blend Cheeses, Crunchy Panko Crust	12
	Add Buffalo Chicken	4
Quesadilla	Grilled Chicken, Cheese, Red Onion, Tomato, Cilantro, Salsa, Lime Sour Cream	10
	Just Cheese	7
Spinach and Artichoke Dip	Warm Naan Bread	8
Poutine	Crispy Fries, Merlot Braised Beef Gravy, Cheese	12*
Southwest Eggrolls	Chicken, Corn, Black Beans, Chipotle Aioli	8

SEAT WARMERS

Chef's Inspiration Soup of the Day	6*
Chipotle Black Bean Tortilla Soup	6*
Onion Soup IPA Braised Onions, Gruyère Crust.....	7
Connecticut Clam Chowder Potatoes, Bacon, Cream	7

FROM THE OUTFIELD

Classic Caesar Salad	Romaine Hearts, Parmesan, Croutons	9
Arugula Salad	Shaved Fennel, Orange Segment, Toasted Pine Nuts, Citrus Vinaigrette	9*
Market Salad	Mixed Greens, Cucumber, Carrots, Grape Tomato, Pickled Onion, Balsamic Vinaigrette	9*
The Wedge	Baby Iceberg, Tomato, Bacon and Bleu Cheese Dressing	10*
“Power Salad”	Quinoa, Crisp Vegetables, Black Beans, Honey Poppy Seed Vinaigrette	12
+Grilled Chicken 8 +Grilled Shrimp 12 +Salmon (4oz) 9		
+Seared Jumbo Sea Scallop 12 +Grilled Steak 10		

EXTRA INNINGS

Truffle Parmesan Shoestring Fries	6*
Sautéed Brussels Sprouts, Pancetta	6*
Beer Battered Onion Rings	6*
Wild Mushroom Ragu	6*

THE CLASSICS

Served with Fries, Sweet Fries, Side Salad,
Onion Rings, or Crispy Chips. Truffle Fries +2

Grilled Steak Wrap Lettuce, Tomato,
Pickled Onion, Horseradish Aioli.....13

Chicken Caesar Wrap Grilled Chicken,
Romaine, Tomato, Caesar Dressing12

Tacos Ancho Chili Dusted Cod.....12
Tequila Lime Steak..... 13*

Flour Tortilla, Lime Cilantro Slaw, Sour Cream, House Salsa.
(Corn Tortilla Available Upon Request)

Caprese Panini Grilled Chicken Breast,
Tomato, Mozzarella, Basil Pesto.....12

BURGER SCORE BOARD

Half Pound of Certified Angus Beef, Hand Formed on a Toasted Brioche Roll	
Served with Fries, Sweet Potato Fries, Onion Rings, Crispy Chips, or Side Salad. Truffle Fries +2	
TOSB Burger	
Crispy Onion Strings, Cabot Cheddar, BBQ Sauce	12
Bell City Burger	
Bacon, Swiss, Sautéed Mushrooms, Horseradish Aioli.	12
Cali Burger	
Guacamole, Jack Cheese, House-made Salsa	12
The Kobe	
8oz Kobe Beef, Caramelized Onion and Bacon Spread	14
Salmon Burger	
Spicy Chipotle Aioli	11
Plain Jane Burger	10
Customize Your Burger	10
+Swiss +Provolone +Cheddar +American +Bacon	
+Onion Strings +Fried Banana Peppers +Mushrooms	1 each
+Fried Egg	3
We Are Happy to Substitute a Handmade Turkey Burger or House-made Black Bean Burger Upon Request. Gluten-Free Bun Available.	

PIZZA GRILL

On Our Homemade Lightly Grilled Crust		
Margherita House Marinara, Fresh Mozzarella, Basil Pesto, Parmesan.....	12	
Meat Lovers House Marinara, Sausage, Pepperoni, Spicy Capicola, Mozzarella	14	
Vegetarian Roasted Artichoke, Portobella, Roasted Tomato, Red Peppers, Spinach, House Marinara	14	
BBQ Chicken BBQ Sauce, Grilled Chicken Breast, Red Onion, Bacon, Mozzarella, Cilantro	14	
Just Cheese and Sauce	12	
Customize Your Pizza		
+Pepperoni +Sausage +Bacon +Capicola		
+Mushroom +Onion +Roasted Red Peppers		1 each
Grilled or Crispy Chicken		3 each

HOME PLATE

<i>Served with our Signature Popover and Seasonal Vegetables</i>		
Pan Seared Cornish Hen		
Butternut Squash Whipped Potato, Mushroom Cream Sauce .	26*	
Steak Frites ‘Au Poivre’ Grilled Flat Iron Steak, Crispy Fries . . .	24*	
New York Strip (14 oz) Scallion Potatoes, Aged Shoyu Sauce .	32*	
Braised Turkey Leg		
Maderia Braised Turkey Leg (Served Boneless), Whipped Potato.	24*	
Vegetarian Risotto		
Toasted Spelt, Butternut Squash, Wild Mushroom Ragu	22	
Pan Seared Faroe Island Salmon		
Jasmine Rice, Herbed Pan Sauce	24	
Homestyle Meatloaf		
Mashed Potato, Burgundy Demi-glace	18	
Shrimp Scampi		
Handmade Pappardelle, White Wine Garlic Sauce	24	