

# T | R

## THE TASTING ROOM

est. 2001

### STARTER

LOBSTER CHOWDER	amontillado sherry   corn   potato   cream   15
PANKO SHRIMP	nuac cham   15
P.E.I. MUSSELS	artichoke   capers   fresno chili   garlic   lemon zest   15
CRAB DIP	jumbo lump crab   aged cheddar   old bay   crostini   20
SPANISH OCTOPUS	saffron calasparra rice   jalapeno   citrus   herbs   marcona   clementine   18
FRIED GREEN TOMATOES	remoulade   sweet corn chutney   10
DUCK RAVIOLI	duck leg confit   mushroom   pine nuts   18
CHICKEN TORTILLA SOUP	corn   black bean   tomato   sour cream   tortilla   cheddar   10
LOBSTER WHIPPED POTATOES	chive butter   15

### SALAD

GRILLED SHRIMP SALAD	arugula   cabbage   bell pepper   cucumber   peanut   sweet chili   16
ROASTED DUCK SALAD	mixed greens   cranberry   walnut   butternut squash   apple cider   16
FRIED CHICKEN SALAD	kale   hard egg   dill pickle   onion   honey mustard   14
PAN-SEARED SALMON CAESAR	romaine hearts   croutons   hard egg   anchovy dressing   16
CHOPPED CHICKEN SALAD	mixed greens   raw vegetables   croutons   parmesan   red wine vin.   14

### SANDWICH

	[served on homemade brioche bun with choice of fries or house salad]
PIMENTO BURGER	pimento cheese   bacon   fried green tomato   remoulade   16
BACON CHEESEBURGER	aged cheddar   bibb lettuce   heirloom tomato   red onion   16
KOREAN FRIED CHICKEN	gochujang glaze   kewpie mayo   miso honey   kimchi pickle   14
D.B.L.T.	confit duck leg   crispy bacon   lettuce   heirloom tomato   remoulade   14

### ENTREE

BEER-BATTERED FISH & CHIPS	icelandic cod   fish sauce caramel   spicy aioli   handcut fries   16
PANKO-CRUSTED SALMON CAKES	whipped potatoes   herb aioli   14
SEARED ATLANTIC SEA SCALLOPS	chilled udon noodles   sesame   ginger   chili   pineapple   bok choy   22