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THE TASTING ROOM

STARTERS

APPLEWOOD SMOKED BACON	brown sugar glaze green apple relish celeriac puree crispy shallot 12
KOFTE	turkish meatballs tzatziki tabbouleh sumac onion pita 15
PEI MUSSELS	gooseberry-coconut curry fresno chile chili oil focaccia 17
CRISPY ARTICHOKE	amba-tahina pomegranate pickled turnips 16
SPANISH OCTOPUS	lamb merguez castelvetrano olive chile oil almond salsa verde 18
PANKO SHRIMP	mirin dipping sauce 18
BURRATA	roasted tomato arugula salsa castelvetrano olive eggplant 16
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
LOBSTER CHOWDER	sherry roasted corn potato cream 16

SANDWICHES

BACON CHEESEBURGER	cheddar bacon jam black garlic aioli pickled onion bib lettuce 16
SPICY CHICKEN	chayote slaw yuzu remoulade brioche fries 15
MARYLAND BEEF	pickled onion banana pepper b&b pickle tiger sauce swiss 17
ITALIAN PORK	giardiniera mayo chimichurri mozzarella 16

BRUNCH

STICKY BUNS	brioche pecan brown sugar caramel glaze 12
CHESAPEAKE BENEDICT	jumbo lump crab english muffin hollandaise poached eggs salad 25
FRENCH TOAST	apple crème anglaise spiced walnuts bacon maple syrup 14
STEAK AND EGGS	flank steak 2 sunny eggs potato pave house steak sauce 25
LOBSTER OMELETTE	asparagus mushrooms creme fraiche salad 24
TONKATSU BOWL	crispy pork jasmine rice cabbage shiitake fried egg hot mustard 16
FRIED CHICKEN COBB	blue cheese tomato hard cooked egg bacon herb buttermilk 19
SALMON CAESAR	romaine crouton hard egg white anchovy classic dressing 20
VEGGIE BOWL	shiitake beets chimi rice giardiniera spinach corn cucumber 14
SHRIMP ÉTOUFFÉE	cajun spices andouille sausage jasmine rice scallion 19
SALMON CAKES	celeriac slaw arugula yuzu remoulade 18

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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