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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
SUNCHOKE AND LEEK SOUP	hawajej cashew cream pomegranate seed butternut squash 10
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 15
MARYLAND BEEF	pickled onion banana pepper tiger sauce swiss 17
ITALIAN PORK	pork confit giardiniera mayo chimichurri mozzarella 16

ENTRÉES

FLANK STEAK WEDGE	baby iceberg gorgonzola tomato bacon 20
SALMON CAESAR	romaine crouton hard egg white anchovy classic dressing 20
TONKATSU BOWL	pork cutlet jasmine rice cabbage shiitake pickle hot mustard 16
VEGGIE BOWL	shiitake beets chimi rice giardiniera spinach corn cucumber 14
FISH & CHIPS	beer battered icelandic cod hand cut fries tartar malt vinegar 18
SALMON CAKES	celeriac slaw arugula yuzu remoulade 18
SHRIMP ÉTOUFFÉE	cajun spices andouille sausage jasmine rice scallion 19