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THE TASTING ROOM

STARTERS

APPLEWOOD SMOKED BACON	brown sugar glaze green apple relish celeriac puree crispy shallot 16
KOFTE	turkish meatballs tzatziki tabbouleh sumac onion pita 15
PEI MUSSELS	gooseberry-coconut curry fresno chile chili oil focaccia 14
CRISPY ARTICHOKEs	amba-tahina pomegranate pickled turnips 13
SPANISH OCTOPUS	lamb merguez castelvetrano olive chile oil almond salsa verde 18
PANKO SHRIMP	mirin dipping sauce 19
BURRATA	roasted tomato arugula salsa castelvetrano olive eggplant 19
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 18
DUCK SOUP	kale maitake pancetta cannellini bean duck broth parmesan 14
LOBSTER CHOWDER	sherry roasted corn potato cream 20

SANDWICHES

BACON CHEESEBURGER	cheddar bacon jam black garlic aioli pickled onion bib lettuce 18
SPICY CHICKEN	chayote slaw yuzu remoulade brioche 16
MARYLAND BEEF	pickled onion banana pepper tiger sauce swiss 17
CRISPY PORK	kale pesto coppa mozzarella pickled fennel romesco aioli 18

ENTRÉES

FLANK STEAK WEDGE	baby iceberg gorgonzola tomato bacon 23
SALMON CAESAR	romaine crouton hard egg white anchovy classic dressing 23
TONKATSU BOWL	pork cutlet jasmine rice cabbage shiitake pickle hot mustard 16
FISH & CHIPS	beer battered icelandic cod hand cut fries tartar malt vinegar 21
SALMON CAKES	celeriace slaw arugula yuzu remoulade 18
ADOBO TOFU BOWL (V)	maitake chili hummus cilantro rice cucumber-jicama salad 20
SHRIMP ÉTOUFFÉE	cajun spices andouille sausage jasmine rice scallion 19