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TASTING ROOM

est. 2001

STARTERS

SCALLOP CRUDO	kumquat pink peppercorn almond cream basil oil 22
SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 16
BEEF TATAKI	ginger aioli chili jaew radish salad kosho dressing peanut 20
PEI MUSSELS	nduja butter broccoli rabe white wine focaccia 15
CHEESE & CHARCUTERIE	cured meats & cheeses accompaniments 25
CRISPY ARTICHOKEs	lemon ricotta fava bean salad pancetta pickled ramp 18
BURRATA	marinated tomato nduja relish green peppercorn chive oil focaccia 18
PEAR SALAD	frisée arugula gorgonzola pine nut apple cider vinaigrette 12
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
LOBSTER CHOWDER	sherry roasted corn potato cream 20
CRAB TOAST	brioche avocado garlic aioli dill smoked trout roe 23
PANKO SHRIMP	mirin dipping sauce 18

ENTRÉES

BACON CHEESEBURGER	cheddar bacon jam black garlic aioli pickled onion bibb lettuce 21
SCALLOPS	green garlic & ramp farro asparagus morels 33
FISH & CHIPS	beer battered icelandic cod hand cut fries tartar malt vinegar 23
CRISPY CHICKEN SANDWICH	pickle brine kosho aioli bibb lettuce dill pickle brioche 14
STEAK FRITES	5 oz. filet mignon french fries house steak sauce 25
LAMB BURGER	feta tzatziki arugula red onion cucumber brioche 23
SALMON CAKES	celeriac slaw arugula yuzu remoulade 17

BOWLS & SALADS

LEMONGRASS STEAK	fresno chili cilantro rice peanut 23
ADOBO TOFU (V)	maitake chili hummus cilantro rice cucumber-jicama salad 16
STEAK SALAD	filet mignon pear frisée arugula gorgonzola pine nut apple cider 25
SALMON CAESAR	romaine crouton hard egg white anchovy classic dressing 23