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TASTING ROOM

est. 2001

STARTERS

SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 16
BEEF TARTARE	asian pear hazelnut quail egg kimchi aioli lotus crisp 20
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
HALLOUMI	cashew leek puree frisee pickled lemon harissa honey dukkah 18
PEI MUSSELS	nduja butter broccoli rabe white wine focaccia 15
CRISPY ARTICHOKE	lemon ricotta wax bean salad pancetta pickled pearl onion 18
PANKO SHRIMP	mirin dipping sauce 18
CHEESE & CHARCUTERIE	cured meats & cheeses accompaniments 25
CRAB TOAST	brioche avocado garlic aioli dill smoked trout roe 23
KALE SALAD	snapdragon apple walnut manchego stone mustard vinaigrette 12
LOBSTER CHOWDER	sherry roasted corn potato cream 20

ENTRÉES

BACON CHEESEBURGER	cheddar bacon jam black garlic aioli pickled onion bib lettuce 21
SCALLOPS	shrimp corn poblano corn emulsion scallion peanut condiment 36
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 carrots onion red bell pepper 23
ADOBO TOFU (V)	maitake chili hummus cilantro rice cucumber-jicama salad 16
STEAK SALAD	filet mignon apple walnut manchego stone mustard vinaigrette 25
SALMON CAESAR	romaine crouton hard egg white anchovy classic dressing 23