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## THE TASTING ROOM

*est. 2001*

### LUNCH MENU | JULY | 2020

#### **SPECIALS**

**CHILLED CORN SOUP** | jumbo lump crab, old bay panko | 8

#### **APPETIZERS & SIDES**

**STUFFED CALAMARI** | spiced beef, crispy tentacles, pomodoro, lemon zest | 16

**PANKO SHRIMP** | panko bread crumb, rice vinegar dipping sauce | 10

**CRAB DIP** | jumbo lump crab, aged cheddar, old bay, crostini | 15

**FRIED GREEN TOMATOES** | remoulade, yellow corn chutney | 8

**LOBSTER CHOWDER** | maine lobster, amontillado sherry, corn, potatoes, cream | 14

**CRAB RAVIOLI** | homemade pasta, jumbo lump crab, spinach, tomato, old bay panko | 13

**BRAISED COLLARD GREENS** | cider vinegar, brown sugar, espelette, crispy garlic | 8

**LOBSTER WHIPPED POTATOES** | maine lobster, yukon gold, chive butter | 14

#### **ENTREES**

**SALMON CAKES** | poached salmon, whipped potatoes, panko bread crumb, salsa verde | 12

**NASHVILLE CHICKEN** | brioche bun, bibb lettuce, tomato, buttermilk dressing, fries or salad | 10

**BURGER** | creekstone farms, brioche bun, bacon, lettuce, tomato, aged cheddar, fries or salad | 12

**CRABCAKE SANDWICH** | brioche bun, bibb lettuce, heirloom tomato, tartar sauce, fries or salad | 17

**CHICKEN SALAD SANDWICH** | waldorf chicken salad, brioche bun, bibb lettuce, tomato, fries or salad | 10

**BLT** | brioche bun, bibb lettuce, heirloom tomato, nueske bacon, remoulade | 10

**WALDORF CHICKEN SALAD** | mixed lettuces, apple, red grapes, candied walnuts, lemon-yogurt | 12

**SALMON SALAD** | spinach, arugula, cucumber, pickled mustard seed, cotija cheese, green goddess | 15

#### **DESSERT**

**MOLTEN BUTTER CAKE** | lemon glaze | 8

**BREAD PUDDING** | bourbon caramel sauce | 8

**PASSION FRUIT SORBET** | almond graham cracker crumble, coconut | 8

**CREME BRULEE** | rich custard, caramelized sugar, whipped cream, fresh berries | 8