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THE TASTING ROOM

est. 2001

BRUNCH MENU | NOVEMBER | 2020

STARTERS & SIDES

- TUNA TARTARE | grapefruit | smoked beet | fennel | tonnato sauce | 15
- PANKO SHRIMP | panko bread crumb | rice vinegar dipping sauce | 10
- PEI MUSSELS | yellow coconut curry | fennel | fresno pepper | 15
- POTATO & LEEK SOUP | potato crumb | truffle | chive | 9
- FRESH CORN FRITTERS | honey mustard | powdered sugar | 8
- CRAB DIP | jumbo lump crab | aged cheddar | old bay | crostinis | 15
- FRIED GREEN TOMATOES | remoulade | yellow corn chutney | 8
- BRAISED OCTOPUS | sun-dried tomato romesco | fregola | marcona almond | pickled golden raisins | 18
- BEEF CARPACCIO | raw filet mignon | pickled red onion | bleu cheese | balsamic | lemon zest | 14
- LOBSTER CHOWDER | maine lobster | oloroso sherry | corn | potatoes | cream | 15
- DUCK RAVIOLI | homemade pasta | confit duck leg | roasted pumpkin | miso | 13
- TRUFFLE HASH BROWN | truffle | chive | cheddar | 6
- LOBSTER WHIPPED POTATOES | maine lobster | chive butter | 15

ENTREES

- STEAK & EGGS | 5 oz filet mignon | two eggs | truffle hashbrown | 28
- FRENCH TOAST | texas toast | vanilla anglaise | maple syrup | bacon | candied walnuts | 12
- CHESAPEAKE BENEDICT | english muffin | crabcake | poached egg | hollandaise | breakfast potato | 20
- BISCUIT & GRAVY | two eggs | buttermilk biscuit | house-made sausage & mushroom gravy | 13
- EGG SANDWICH | fried egg | sausage | brioche | american cheese | truffle hash brown | 12
- PUPUSAS | rice flour | carnitas | black beans | aged cheddar | fire roasted tomato sauce | slaw | 12
- LOBSTER OMELETTE | bacon | goat cheese bechamel | caramelized onion | breakfast potato | arugula | 18
- FISH & CHIPS | beer battered halibut | fish sauce caramel | spicy aioli | sesame seed | basil | 16
- NASHVILLE HOT CHICKEN | brioche bun | bibb lettuce | tomato | buttermilk dressing | fries or salad | 12
- SALMON CAKES | poached salmon | whipped potatoes | panko bread crumb | salsa verde | 14
- BURGER | brioche bun | bacon | lettuce | heirloom tomato | aged cheddar | fries or salad | 14
- CRABCAKE SANDWICH | brioche bun | bibb lettuce | heirloom tomato | tartar sauce | fries or salad | 20
- PBLT | house cured pork belly | brioche bun | lettuce | heirloom tomato | sriracha aioli | fries or salad | 12
- SALMON SALAD | spinach | arugula | cucumber | mustard seed | cotija cheese | green goddess | 16
- STEAK SALAD | hanger steak | chimichurri | ancient grains | spinach | beets | balsamic vinaigrette | 20
- FRIED CHICKEN SALAD | swiss chard | egg | dill pickle | tomato | red onion | honey mustard dressing | 14

DESSERTS

- MOLTEN BUTTER CAKE | lemon glaze | 8
- PUMPKIN CHEESECAKE | hazelnut praline | 10
- BREAD PUDDING | chocolate | pecan | bourbon caramel | vanilla ice cream | 10
- CREME BRULEE | custard | caramelized sugar | whipped cream | fresh berries | 8