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THE TASTING ROOM

est. 2001

STARTER

LOBSTER CHOWDER	amontillado sherry corn potato cream 15
PERUVIAN BAY SCALLOP CEVICHE	avocado lime tomato cucumber chili red onion cilantro 16
PANKO SHRIMP	mirin dipping sauce 14
STEAMED MIDDLENECK CLAMS	bacon lardon preserved lemon fresno chili brown butter 19
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
BRAISED SPANISH OCTOPUS	sun-dried tomato romesco fregola marcona almond pickled raisins 18
FILET MIGNON CARPACCIO	cured egg yolk pickled red onion bleu cheese balsamic reduction 18
FRIED GREEN TOMATOES	remoulade sweet corn chutney 10
LOBSTER RAVIOLI	maine lobster squid ink pasta saffron fennel prosecco 20
GAZPACHO	tomato pickled red onion cucumber crema olive oil 8
LOBSTER WHIPPED POTATOES	chive butter 15

SANDWICH

	[served on homemade brioche bun with choice of fries or house salad]
BACON CHEESEBURGER	aged cheddar bibb lettuce heirloom tomato red onion 16
NASHVILLE HOT CHICKEN	buttermilk dressing lettuce pickles 14
P.B.L.T.	confit pork belly bacon bibb lettuce heirloom tomato spicy aioli 13

ENTREE

FRIED CHICKEN SALAD	kale hard egg dill pickle honey mustard 14
PAN-ROASTED SALMON	summer succotash fregola creme fraiche 17
BEER-BATTERED FISH & CHIPS	icelandic cod fish sauce caramel spicy aioli handcut fries 16
STEAK FRITES	filet mignon handcut fries chimichurri 30
PANKO-CRUSTED SALMON CAKES	whipped potatoes herb aioli 14
BUTTER-POACHED ICELANDIC COD	lemongrass dashi braised & pickled mushroom fresno chili 20