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THE TASTING ROOM

est. 2001

STARTER

CINNAMON ROLL	cream cheese icing orange zest 6
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
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
CHICKEN TORTILLA SOUP	corn black bean tomato sour cream tortilla cheddar 10

SANDWICH

[served on homemade brioche bun with choice of fries or house salad]

PIMENTO BURGER	pimento cheese bacon fried green tomato remoulade 16
KOREAN FRIED CHICKEN	gochujang glaze kewpie mayo miso honey kimchi pickle 14
D.B.L.T.	confit duck leg crispy bacon lettuce heirloom tomato remoulade 14

SALAD

GRILLED SHRIMP SALAD	arugula cabbage bell pepper cucumber peanut sweet chili 16
ROASTED DUCK SALAD	mixed greens cranberry walnut butternut squash apple cider 16
FRIED CHICKEN SALAD	kale hard egg dill pickle onion honey mustard 14
PAN-SEARED SALMON CAESAR	romaine hearts croutons hard egg anchovy dressing 16
CHOPPED CHICKEN SALAD	mixed greens raw vegetables croutons parmesan red wine vin. 14

ENTREE

BEER-BATTERED FISH & CHIPS	icelandic halibut fish sauce caramel spicy aioli handcut fries 16
PANKO-CRUSTED SALMON CAKES	whipped potatoes herb aioli 14
SEA SCALLOPS	chilled udon noodle sesame ginger chili pineapple bok choy 22

BRUNCH

STEAK & EGGS	filet mignon two eggs truffle hashbrown 30
FRENCH TOAST	texas toast vanilla anglaise maple syrup bacon candied walnuts 12
BISCUIT & GRAVY	two eggs buttermilk biscuit sausage mushrooms hot sauce 13
CHESAPEAKE BENEDICT	crabcake poached egg hollandaise breakfast potato 30
LOBSTER OMELETTE	bacon goat cheese bechamel caramelized onion breakfast potato 18