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THE TASTING ROOM

est. 2001

STARTER

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| 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 |
| P.E.I. MUSSELS | artichoke capers fresno chili garlic lemon zest 15 |
| CRAB DIP | jumbo lump crab aged cheddar old bay crostini 20 |
| BRAISED SPANISH OCTOPUS | sun-dried tomato romesco fregola marcona almond pickled raisins 18 |
| FRIED GREEN TOMATOES | remoulade sweet corn chutney 10 |
| DUCK RAVIOLI | duck leg confit mushroom pine nuts crispy parsnip 18 |
| CHICKEN TORTILLA SOUP | corn black bean tomato sour cream tortilla cheddar 10 |
| LOBSTER WHIPPED POTATOES | chive butter 15 |

SALAD

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| 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 |

SANDWICH

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| | [served on homemade brioche bun with choice of fries or house salad] |
| PIMENTO BURGER | pimento cheese bacon fried green tomato remoulade 16 |
| BACON CHEESEBURGER | aged cheddar bibb lettuce heirloom tomato red onion 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 |

ENTREE

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