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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	trinity 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

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

	[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

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