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THE TASTING ROOM

est. 2001

STARTER

CRISPY BRUSSELS	red boat caramel delicious 10
ATLANTIC SCALLOP CRUDO	ruby grapefruit avocado citrus trout roe watercress puffed rice 19
CHARRED SPANISH OCTOPUS	house lamb merguez olive chile oil almond herbs salsa verde 18
STEAMED CLAMS	pernod fennel sausage little tomato garlic pernod baguette 19
BLACK ANGUS BEEF TARTARE	dijon cornichon shallot herbs olive oil pappadum 18
DUCK WINGS	cider braise tamari citrus crispy garlic 15
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
LOBSTER CHOWDER	amontillado sherry corn potato cream 16
PANKO SHRIMP	mirin sauce 18
LIONI LATTICINI BROOKLYN BURRATA	orange harissa coriander mustard fennel charred tomato bread 18

SALAD

FRIED CHICKEN SALAD	watercress little gems almonds berries radish honey vin 18
PETIT HANGER STEAK WEDGE	bayley hazen blue cheese baby iceberg tomato bacon herbs 25
SALMON CAESAR	little gem crouton hard egg boquerone cholula dressing 20
TOGARASHI BIGEYE TUNA	chickpea spinach tomato celery sea beans scallion lemon vin 23

ENTREE

CHICKEN KATSU BOWL	grain blend scallion pea leaves snap peas tsukemono pickle miso 19
BRISKET & SHORTRIB BURGER	brioche white cheddar bacon jam pickle lettuce dijon fries 17
BEER BATTERED FISH AND CHIPS	hand cut fries tartar malt vinegar 18
SALMON CAKES	celeriac slaw herb salad pickled white celery remoulade 18
SHRIMP AND GRITS	creole tomatoes anson mills antebellum white grits 19
FRIED CHICKEN SANDWICH	spicy pickled cucumbers hot honey iceberg brioche fries 17
WHOLE GRAIN VEGGIE BOWL	grain blend brussels avocado benne seed sweet potato cress 18