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THE TASTING ROOM

est. 2001

FROM THE BAR

CLASSIC OR SEASONAL MIMOSA | 10

BLOODY MARY | 10

SPRING SANGRIA | 12

ESPRESSO MARTINI | 12

STARTER

CINNAMON ROLL

vanilla glaze | orange zest | 6

HOUSE GRANOLA AND GREEK YOGURT

greek yogurt | nuts | oats | maple | berries | 11

SHAKSHUKA

baked eggs | spicy tomato | grilled bread | 12

DUCK WINGS

cider braise | tamari | crispy garlic | 15

LIONI LATTICINI BURRATA

charred bread | orange | harissa | coriander | mustard |
fennel | tomato | 18

CRAB DIP

jumbo lump crab | cheddar | old bay | crostini | 20

LOBSTER CHOWDER

sherry | corn | potato | cream | 16

SIDES

OLD BAY FINGERLINGS | 6

APPLEWOOD BACON OR HOUSE PORK SAUSAGE | 6

HAND CUT FRENCH FRIES | 7

CRISPY BRUSSELS SPROUTS | red boat caramel | 10

ENTREE

BREAKFAST TACOS

scrambled eggs | white cheddar | bacon | avocado |
salsa verde | baby lettuce salad | 17

STICKY RICE BOWL

poached eggs | sticky rice | ginger garlic sausage |
avocado | furikake | scallion | spicy XO | 18

BRIOCHE FRENCH TOAST

vanilla orange egg batter | pure maple | berries | 18

CHILAQUILES

corn chips | ancho mole | pork chorizo | queso fresco |
lime crema | sunny up eggs | 16

CHESAPEAKE BENEDICT

jumbo lump crab cake | english muffin | hollandaise |
poached eggs | baby lettuce salad | 25

STEAK AND EGGS

petit filet | 2 eggs sunny up | cholula butter | old bay
fingerlings | baby lettuce salad | 35

LOBSTER OMELET

asparagus | sun-dried tomato | creme fraiche | baby
lettuce salad | 24

SHORTRIB & BRISKET BURGER

brioche | white cheddar | bacon jam | pickle | lettuce |
dijon | fries | 17

SALMON CAKES

celeriac slaw | herb salad | pickled white celery |
remoulade | 18

FRIED CHICKEN COBB

chopped lettuce | blue cheese | tomato | hard cooked
egg | bacon | herb buttermilk | 19

GULF SHRIMP AND GRITS

anson mill's heirloom grits | creole tomatoes | herb
salad | 19

SALMON CAESAR

little gem | brioche crouton | hard egg | white anchovy |
classic dressing | 20