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THE TASTING ROOM

est. 2001

STARTER

EARLY SEASON GAZPACHO	watermelon cucumber tomatoes bay leaf oil pumpkin seed oil 13
LOBSTER CHOWDER	sherry corn potato cream 16
ATLANTIC SCALLOP CRUDO	ruby grapefruit avocado citrus trout roe watercress puffed rice 19
BRUSSELS SPROUTS	red boat caramel 10
CRISPY DUCK WINGS	cider braise tamari crispy garlic 15
CHARRED SPANISH OCTOPUS	lamb merguez castelvetro olive chile oil almond salsa verde 18
BLACK ANGUS BEEF TARTARE	dijon cornichon shallot herbs olive oil pappadum 18
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
PANKO SHRIMP	mirin dipping sauce 18
LIONI LATTICINI BURRATA	charred bread orange harissa coriander mustard fennel tomato 18

SALAD

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

ENTREE

FRIED CHICKEN KATSU BOWL	grain blend pea leaves snap peas tsukemono pickle miso 19
BRISKET & SHORTRIB BURGER	brioche white cheddar bacon jam pickle lettuce dijon fries 17
FISH & CHIPS	beer battered icelandic cod 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	jalapeno pickle relish shaved lettuce brioche fries 17
WHOLE GRAIN VEGGIE BOWL	grain blend brussels avocado benne seed sweet potato cress 18