

# T | R

## THE TASTING ROOM

### STARTER

KOFTE	turkish meatballs   tzatziki   tabbouleh   sumac onion   lavash   15
GAZPACHO	watermelon   cucumber   tomato   bay leaf oil   13
HAMACHI	asian pear & mango salsa   green curry   avocado   19
BEEF TARTARE	dijon   cornichon   shallot   herbs   olive oil   pappadum   18
SPANISH OCTOPUS	lamb merguez   castelvetro olive   chile oil   almond   salsa verde   18
PANKO SHRIMP	mirin dipping sauce   18
BURRATA	charred bread   orange   harissa   coriander   mustard   fennel   tomato   18
LOBSTER CHOWDER	sherry   corn   potato   cream   16
CRAB DIP	jumbo lump crab   aged cheddar   old bay   crostini   20

### SALAD

FRIED CHICKEN SALAD	watercress   little gem   almonds   berries   radish   honey vin   18
PETIT HANGER STEAK WEDGE	bayley 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

TONKATSU BOWL	crispy pork   rice   charred cabbage   shiitake pickle   hot mustard   16
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
SPICY CHICKEN SANDWICH	jalapeno pickle relish   shaved lettuce   brioche   fries   16
VEGGIE BOWL	jasmine rice   brussels   avocado   benne seed   sweet potato   cress   15