

# T | R

## THE TASTING ROOM

### STARTER

KOFTE	turkish meatballs   tzatziki   tabbouleh   sumac onion   lavash   15
PACIFIC YELLOWTAIL CRUDO	asian pear & mango   green curry   avocado   19
BEEF TARTARE	dijon   cornichon   shallot   herbs   olive oil   pappadum   18
FRIED ARTICHOKE	amba tahina   pomegranate   pickled turnips   marmalade   16
SPANISH OCTOPUS	lamb merguez   castelvetrano olive   chile oil   almond   salsa verde   18
PANKO SHRIMP	mirin dipping sauce   18
BURRATA	roasted tomato   arugula salsa   castelvetrano olive   eggplant   16
COUNTRY HAM & CORNBREAD	edwards surryano ham   white bean & escarole   fried leeks   16
LOBSTER CHOWDER	sherry   corn   potato   cream   16
GAZPACHO	watermelon   cucumber   tomato   bay leaf oil   13
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	bailey hazen blue cheese   baby iceberg   little tomato   bacon   herbs   25
SALMON CAESAR	romaine   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
BACON CHEESEBURGER	brisket & short rib blend   white cheddar   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	chayote slaw   yuzu remolade   brioche   fries   16
VEGGIE BOWL	jasmine rice   brussels   avocado   benne seed   sweet potato   cress   15