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## THE TASTING ROOM

### STARTERS

KOFTE	turkish meatballs   tabbouleh   sumac onion   tzatziki   pita   15
YELLOWTAIL CRUDO	asian pear   mango & passion fruit coulis   green curry   avocado   19
BEEF TARTARE	pickled shallot   arugula   balsamic   gorgonzola   18
CRISPY ARTICHOKEs	amba-tahina   pomegranate   pickled turnips   marmalade   16
SPANISH OCTOPUS	lamb merguez   castelvetrano olive   chili oil   almond   salsa verde   18
PANKO SHRIMP	mirin dipping sauce   18
BURRATA	roasted tomato   arugula salsa   castelvetrano olive   eggplant   16
LOBSTER CHOWDER	sherry   roasted corn   potato   cream   16
GAZPACHO	watermelon   cucumber   tomato   bay leaf oil   13
CRAB DIP	jumbo lump crab   aged cheddar   old bay   crostini   20
SMASHED FRIED POTATOES	herbs de provence   arugula salsa   castelvetrano olive   tiger sauce   8

### SALADS

FRIED CHICKEN SALAD	arugula   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	romaine   crouton   hard egg   white anchovy   classic dressing   20

### SANDWICHES

BACON CHEESEBURGER	brisket & short rib blend   white cheddar   pickle   lettuce   dijon   fries   16
SPICY CHICKEN	chayote slaw   yuzu remoulade   brioche   fries   15
VEGGIE PANINI	shiitake   spinach   brie   arugula salsa   pickled onion   mayo   14
MARYLAND BEEF	pickled onion   banana pepper   pickle   tiger sauce   jarlsberg   17
CHICAGO BEEF	chimichurri   shiitake   giardiniera   jarlsberg   mayo   17
PHILLY PORK	arugula salsa   jarlsberg   pickled onion   fennel   banana pepper   mayo   16
ITALIAN PORK	eggplant   broccoli rabe   cauliflower   mayo   chimichurri   mozzarella   16

### ENTRÉES

TONKATSU BOWL	crispy pork   jasmine rice   cabbage   shiitake pickle   hot mustard   16
VEGGIE BOWL	shiitake   beets   chimi rice   giardiniera   spinach   corn   cucumber   14
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 & GRITS	creole tomatoes   anson mills antebellum white grits   19

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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