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THE TASTING ROOM

FROM THE BAR

CLASSIC OR SEASONAL MIMOSA | 10

BLOODY MARY | 10

SUMMER SANGRIA | 12

ESPRESSO MARTINI | 12

STARTER

CINNAMON ROLL

vanilla glaze | orange zest | 6

PANKO SHRIMP

mirin dipping sauce | 18

PACIFIC YELLOWTAIL CRUDO

asian pear | mango & passion fruit coulis |
green curry | avocado | 19

KOFTE

turkish meatballs | yogurt | tabbouleh |
sumac onion | lavash | 15

PROSCIUTTO CROSTINI

focaccia | honey comb | gorgonzola | marcona almond
| 15

CRISPY ARTICHOKE

amba tahina | pomegranate | pickled turnips |
marmalade | 16

BURRATA

roasted tomato | arugula salsa | castelvetrano olive |
eggplant | 16

CRAB DIP

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

LOBSTER CHOWDER

sherry | roasted corn | potato | cream | 16

GAZPACHO

watermelon | cucumber | tomatoes | bay leaf oil | 13

CRISPY BRUSSELS SPROUTS

bacon | sherry vinaigrette | pine nuts | 10

ENTREE

TONKATSU BOWL

crispy pork | jasmine rice | charred cabbage | shiitake
pickle | fried egg | hot mustard | 18

SALMON CAKES

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

FRENCH TOAST

vanilla & orange egg batter | maple syrup | berries | 18

FRIED CHICKEN COBB

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

CHESAPEAKE BENEDICT

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

SHRIMP AND GRITS

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

STEAK AND EGGS

petit hanger | 2 eggs sunny side up | cholula butter |
old bay fingerlings | 25

LOBSTER OMELET

asparagus | mushrooms | creme fraiche | salad | 24

BACON CHEESEBURGER

brisket & short rib blend | white cheddar | pickle |
lettuce | dijon | fries | 17

SALMON CAESAR

romaine | brioche crouton | hard egg | white anchovy |
classic dressing | 20

VEGGIE BOWL

jasmine rice | brussels | avocado | benne seed |
sweet potato | cress | 15