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THE TASTING ROOM

STARTERS

KOFTE	turkish meatballs tzatziki tabbouleh sumac onion pita 15
BEEF TARTARE	pickled shallot arugula balsamic gorgonzola 18
CRISPY 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
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 20
SUNCHOKE AND LEEK SOUP	hawayej cashew cream pomegranate seed butternut squash 10
LOBSTER CHOWDER	sherry roasted corn potato cream 16
SOM TUM	chilled thai salad lump crab asparagus zucchini tomato peanut 17

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 b&b pickle tiger sauce swiss 17
CHICAGO BEEF	shiitake giardiniera mayo chimichurri swiss 17
PHILLY PORK	arugula salsa pickled onion fennel banana pepper mayo swiss 16
ITALIAN PORK	eggplant broccoli rabe giardiniera mayo chimichurri mozzarella 16

ENTRÉES

HANGER STEAK WEDGE	baby iceberg gorgonzola tomato bacon 20
SALMON CAESAR	romaine crouton hard egg white anchovy classic dressing 20
TONKATSU BOWL	pork cutlet 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 arugula yuzu remoulade 18
SHRIMP ÉTOUFFÉE	cajun spices andouille sausage jasmine rice scallion 19