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## THE TASTING ROOM

### STARTERS

APPLEWOOD SMOKED BACON	brown sugar-pepper glaze   apple butter dijon   pickled mustard seed   12
KOFTE	turkish meatballs   tzatziki   tabbouleh   sumac onion   pita   15
PEI MUSSELS	gooseberry-coconut curry   fresno chile   chili oil   focaccia   17
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	hawajej   cashew cream   pomegranate seed   butternut squash   10
LOBSTER CHOWDER	sherry   roasted corn   potato   cream   16

### SANDWICHES

BACON CHEESEBURGER	white cheddar   bacon onion jam   pickled onion   bib lettuce   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