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THE TASTING ROOM

STARTERS

TUNA CRUDO	jalapeño relish kosho aioli gooseberry peanut kosho dressing 16
SPANISH OCTOPUS	romesco fingerling harissa chermoula frisée golden raisin almond 16
KOFTE	turkish meatballs tzatziki tabbouleh sumac onion pita 15
PEI MUSSELS	gooseberry-coconut curry fresno chile chili oil focaccia 14
BURRATA	marinated tomato macadamia crumble balsamic basil focaccia 18
GAZPACHO	strawberry honey yogurt almond basil scallion oil 13
CRAB DIP	jumbo lump crab aged cheddar old bay crostini 18
CRISPY ARTICHOKEs	amba-tahina pomegranate pickled turnips 13
LOBSTER CHOWDER	sherry roasted corn potato cream 20
PANKO SHRIMP	mirin dipping sauce 19

SANDWICHES

BACON CHEESEBURGER	cheddar bacon jam black garlic aioli pickled onion bib lettuce 18
SPICY CHICKEN	gochujang chayote slaw yuzu remoulade brioche 16
LAMB BURGER	feta tzatziki arugula red onion cucumber brioche 17

ENTRÉES

SALMON CAESAR	romaine crouton hard egg white anchovy classic dressing 23
DUCK SALAD	frisée radicchio black radish runner bean peanut tahini dressing 26
TONKATSU BOWL	pork cutlet jasmine rice cabbage shiitake pickle hot mustard 16
FISH & CHIPS	beer battered icelandic cod hand cut fries tartar malt vinegar 21
ADOBO TOFU BOWL (V)	maitake chili hummus cilantro rice cucumber-jicama salad 20
SHRIMP ÉTOUFFÉE	cajun spices andouille sausage jasmine rice scallion 19
SALMON CAKES	celeriac slaw arugula yuzu remoulade 18