



Dinner

ITEMS TO SHARE OR NOT

Tennessee "Prosciutto"

Strawberries, pickled brussels, popped sorghum 15.95

Cauli Fritters

Tempura cauliflower, General Tso's sauce, scallions 11.95

Chiang Mai Curried Noodles

Seared tenderloin, coconut milk, shallots 9.95

Grilled Filet Mignon*

Truffled "tater tots", blue cheese fondue 13.95

Mexican Queso Fundito

Warm tortilla chips, house made chorizo 11.95

Rock Shrimp & Sweet Potato Fritters

Nuoc cham dipping sauce 10.95

Gordita

Crisp masa pocket, refried beans, smoked pork 9.95

Volcano Maki

Tempura shrimp, spicy aioli, ponzu tuna 13.95

SALADS & SANDWICHES

Traditional Caesar Salad

Romaine hearts, white anchovies, focaccia croutons 9.95

Watermelon and Beet Salad

Blood orange, Humboldt fog cheese, pistachios, shaved fennel 13.95

Street Corn Salad

Grilled corn, red chili parmesan dressing, romaine hearts, roasted red peppers 9.95

Avocado Toast

Soft egg, applewood bacon, pickled red onion, Tuscan greens, Iggy's multi-grain bread 14.95

Grilled Angus Cheese Burger*

One all beef patty, special sauce, vintage cheddar, sesame seed bun 16.95

Buttermilk Fried Chicken Sandwich

Spicy mayonnaise, house pickles, potato roll, hand-cut french fries 14.95

BBQ Pulled Pork Sandwich

Hickory smoked pork shoulder, coleslaw, sweet potato fries, bread and butter pickles 15.95

Black Jack Burger*

Cajun spiced, jalapeno jack cheese, chipotle onions, avocado, brioche roll 15.95

MAIN PLATES

Margherita Stone Pie / Liuzzi mozzarella, fresh tomatoes, basil leaf 14.95

Seared Cape Sea Scallops* / Sweet corn puree, roasted Romanesco, spicy romesco sauce 28.95

Grilled Prime Brandt Sirloin / Spring onion ragout, chimichurri sauce, hand cut fries 25.95

Herb Cured Brick Pressed Chicken / Garlic whipped potatoes, seasonal vegetables, lemon garlic sauce 24.95

Grilled Marinated Hanger Steak* / Shiitake mushrooms, soy caramel, broccolini, french fries 14.95/26.95

Tagliatelle with Spring Onions / Prosciutto di Parma, peas, pecorino pepato, tarragon 21.95

Grilled Vegetable Stone Pie / Ramp pesto, fresh mozzarella, spring onions, baby arugula 14.95

Crispy Skinned Red Snapper / Seared boy choy, miso, sticky rice, baby carrots, lemongrass oil 26.95

Olli Pepperoni Stone Pie / Nduja, mustard greens, shaved Parmesan Reggiano 15.95

Bacon Wrapped Meatloaf / Cheddar whipped potatoes, peach BBQ sauce, roasted beans 18.95

Hidden Fjord Salmon ala Veracruzana* / Roma tomatoes, capers, steamed rice, avocado 25.95

The "Greek" Chicken Paillard / A non-traditional salad with pepperoncini, feta cheese, olives, lemon oregano dressing, warm naan bread 16.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. "Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness." It is important to bring any food allergy you may have to the attention of your server.

Christopher M. Torla Chef/Owner

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