

TRUMBULL KITCHEN

STARTERS

Rock Shrimp & Sweet
Potato Fritters
Nuoc cham 9.5

Duck Confit Dumplings
Lemongrass aioli
fois gras 10.95

Chiang Mai Curried Noodles*
Seared tenderloin, coconut milk
shallots 10.95

Mexican Queso Fundito
Warm tortilla chips
rajas, house-made chorizo 11.95

Crispy Brussels Sprouts
Salsa negra
lime, pepitas 8.95

Smoked BBQ Wings
Bleu Cheese Sauce
celery sticks 12.95

Grilled Filet Mignon*
Truffled "tater tots"
Stilton fondue 15.50

Local Baby Burrata
Golden beets, Kalamata tapenade
candied walnuts 11.95

TAQUERIA

Each taco comes with a side of
the chef's daily preparation of
rice and beans

Tacos Ahogados
Smoked chicken, rajas
corn tortillas, salsa verde 16.95

Citrus Braised Pork Belly
Flour tortillas, cilantro
Vidalia onion, cucumber 16.95

Spiced Shrimp
Arbol salsa, crispy corn tortilla
jicama slaw 18.95

Mole de Pollo
Warm flour tortilla
queso fresco
cured red cabbage 16.95

Tacos al Pastor
Smoked pork shoulder
pineapple pickled red onion 16.95

MAIN PLATES

Chicken Pad Thai
Rice noodles, snap peas, lime chili sauce
roasted peanuts 16.50

Grilled Angus Cheese burger*
One all-beef patty, special sauce
vintage cheddar, sesame seed bun 15.95

Asian Shrimp Rice Bowl
Bok choy, sesame ponzu sauce
brown rice, Sriracha 18.95

Black Jack Burger*
Cajun spice, jalapeno jack cheese, avocado,
honey chipotle onions, artisan roll 15.95

Grilled Marinated Hanger Steak*
Shiitake mushroom, Soy caramel sauce,
broccolini, French fries 18.95

Togarashi Spiced Atlantic Salmon*
Pineapple-kimchi fried rice
Hoisin sauce 19.95

Hilda's Bacon-wrapped Meatloaf
Cheddar mashed, Bourbon BBQ sauce
green beans, tomato jam 18.95

Truffle Onion Burger*
Gruyere cheese, truffle aioli
baby greens, caramelized onions 16.95

SANDWICHES

Buffalo Chicken Wrap
Crispy chicken, cheddar cheese, bacon
iceberg, blue cheese dressing
kettle chips 15.95

Buttermilk Fried Chicken Sandwich
Spicy mayonnaise, house pickles
potato roll, hand-cut fries 16.95

BBQ Pork Sandwich
House smoked pork
shaved red onion, bread and butter pickles
sweet potato fries 16.95

STONE PIES

Olli Pepperoni
Nduja, mustard greens
Parmesan Reggiano 16.95

Roasted Broccolini
Artichoke hearts, red sauce
Sundried tomatoes, mozzarella 14.95

Provençal Chicken
Basil cream, crispy prosciutto 15.95

SALADS

Grilled Shrimp and Avocado Salad
Watercress, arugula, citrus vinaigrette
toasted almonds 18.95

Chopped Salad
Apples, pears, walnuts, applewood bacon, feta
Poppy seed vinaigrette 10.95

Thai Chicken Salad
Red curry marinated chicken, baby gem lettuce
lemongrass-ginger dressing 17.95

Tuscan Chicken
Warm polenta croutons, Kalamata olives
Mozzarella, balsamic vinaigrette 16.95

Traditional Caesar Salad
Romaine hearts, white anchovies
focaccia croutons 10.95

Add Chicken 7.00 / Grilled Shrimp 8.00 / Salmon* 9.00

*Thoroughly cooking meats, poultry, seafood,
shellfish, or eggs reduces the risk of food
borne illness. It is important that you bring
any food allergy you may have to the
attention of your server.