



SMALL PLATES

chiang mai curried noodles* seared tenderloin + coconut milk + shallots	13. ⁹⁵
rock shrimp fritters nouc cham	13. ⁹⁵
grilled filet mignon* truffled “tater tots” + blue cheese fondue	16. ⁹⁵
spinach + artichoke dip sonoma goat cheese + basil naan	13. ⁹⁵
whipped ricotta toast grilled francese + mission figs crispy prosciutto + fig balsamic	12. ⁹⁵
maria’s guacamole plum tomato + red onion + jalapeno + tortilla chips	14. ⁹⁵
steamed littleneck clams nduja-chardonnay sauce + caramelized vidalia onions grilled country bread	13. ⁹⁵
crisp duck leg confit apple butter + braised cabbage	16. ⁹⁵

SALADS

tk caesar romaine hearts + white anchovies + focaccia croutons	11. ⁹⁵
roasted root vegetables carrots + golden beets + sweet potato + baby spinach spiced pumpkin seeds + lemon tahini dressing	12. ⁹⁵
apple and kale roasted gala apples + baby kale + smoked bacon cabécou goat cheese + toasted pecans maple cider vinaigrette	12. ⁹⁵

salad additions

hanger steak*	20. ⁹⁵
salmon*	17. ⁹⁵
shrimp	10. ⁹⁵
chicken	8. ⁹⁵

SANDWICHES

bulgogi burger* kalbi braised short rib + angus beef patty chili crisp slaw + korean bbq sauce	19. ⁹⁵
buttermilk fried chicken spicy mayo + house pickles + potato roll	17. ⁹⁵
tk classic angus cheeseburger* vintage cheddar + LTO + gorgonzola aioli	18. ⁹⁵

DINNER

TACOS

hickory smoked octopus avocado salsa + pickled red onions + cilantro crema	14. ⁹⁵
pork belly cucumber slaw + gochujang aioli	14. ⁹⁵
marinated steak* charred onion crema + morita salsa + lime	14. ⁹⁵
grilled shrimp queso oaxaca + citrus slaw + mango salsa	12. ⁹⁵
braised short rib flautas pico de gallo + cilantro sauce	13. ⁹⁵

LARGE PLATES

marinated hanger steak* shiitake mushrooms + soy caramel sauce broccolini + french fries	32. ⁹⁵
seared norweigan salmon* roasted red pepper & local tomato coulis herbed yukon gold potatoes	30. ⁹⁵
pan roasted halibut edamame sticky rice + coconut curry sauce eggplant + snow peas	35. ⁹⁵
brick pressed chicken garlic whipped potatoes + seasonal vegetables lemon garlic sauce	28. ⁹⁵
crackling pork shank vermont cheddar whipped potatoes mustard fruits + madeira glaze	26. ⁹⁵
fresh fettuccine chicken confit roasted pepper sauce + spinach vidalia onions + pecorino romano	27. ⁹⁵
baja fish tacos crisp cod loin + flour tortilla cabbage slaw + seasoned rice	19. ⁹⁵
sesame seared tuna* spring pea hummus + sesame ginger vinaigrette baby greens + wonton crisp	21. ⁹⁵
shrimp + avocado salad arugula + toasted almonds + asparagus citrus vinaigrette	21. 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.
Trumbull Kitchen will graciously add a service charge of 18% to parties of 6 or more.
Christopher M. Torla, Executive Chef/Owner
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