

SMALL PLATES

chiang mai
curried noodles*

13.⁹⁵

rock shrimp
fritters

13.⁹⁵

seared tenderloin
coconut milk
crispy shallots

sweet potato + nouc cham

grilled filet mignon*

16.⁹⁵

truffled “tater tots”
blue cheese fondue

spinach and
artichoke dip

13.⁹⁵

sonoma goat cheese
basil naan

maria’s guacamole

14.⁹⁵

plum tomato + red onion
jalapeño + tortilla chips

whipped ricotta toast

12.⁹⁵

grilled francese + mission figs
crispy prosciutto + fig balsamic

braised short rib

13.⁹⁵

flautas
pico de gallo
cilantro sauce

TAQUERIA

served with seasoned rice and blistered shishito peppers

hickory smoked octopus

20.⁹⁵

avocado salsa + pickled red onions
cilantro crema

pork belly

18.⁹⁵

cucumber slaw + gochujang aioli

marinated steak

19.⁹⁵

vidalia onion + poblano pepper

crispy shrimp

18.⁹⁵

queso oaxaca + citrus slaw
mango salsa

achiote chicken

18.⁹⁵

citrus slaw + guacamole + cotija
smoked tomatillo salsa + lime cumin crema

baja fish

19.⁹⁵

crisp cod loin + chipotle agave
crema shaved cabbage

SALADS			
tuscan chicken	18. ⁹⁵	TK caesar	11. ⁹⁵
warm polents croutons + kalamata olives mozzarella + balsamic vinaigrette		romaine hearts + white anchovies focaccia croutons	
roasted turkey cobb	19. ⁹⁵	roasted root vegetables	12. ⁹⁵
applewood bacon + hard-cooked egg crumbled cheese + avocado + oven dried tomato grilled spring onions		carrots + golden beets + sweet potato baby spinach + toasted pumpkin seeds lemon tahini dressing	
sesame seared tuna*	21. ⁹⁵	apple and kale	12. ⁹⁵
spring pea hummus + sesame ginger vinaigrette baby greens + wonton crisp		roasted gala apples + baby kale toasted pecans + cabécou goat cheese smoked bacon + maple cider vinaigrette	
shrimp + avocado salad	21. ⁹⁵	salad additions	
arugula + toasted almonds + asparagus citrus vinaigrette		hanger steak 11. ⁹⁵	
		salmon 10. ⁹⁵ shrimp 10. ⁹⁵ chicken 8. ⁹⁵	

LARGE PLATES

pan seared norwegian salmon

21.⁹⁵

roasted red pepper & local tomato coulis
herbed yukon gold potatoes

marinated hanger steak*

23.⁹⁵

shiitake mushrooms + soy caramel sauce
broccolini + house fries

sesame seared cod

19.⁹⁵

edamame sticky rice + coconut curry sauce
eggplant + snowpeas

fresh fettuccini and shrimp

21.⁹⁵

red pepper sauce + spinach
vidalia onions + pecorino romano

chicken pad thai

18.⁹⁵

rice noodles + snap peas
lime chili sauce + roasted peanuts

tuna poke bowl*

20.⁹⁵

sticky rice + edamame + avocado
wakame + cucumber + ponzu sauce

SANDWICHES

buttermilk fried chicken

17.⁹⁵

spicy mayo + house pickles + potato roll

pressed italian sandwich

18.⁹⁵

soppressata + smoked prosciutto + roast
turkey + fresh mozzarella + basil puree
focaccia + baby greens salad

buffalo chicken wrap

17.⁹⁵

crispy chicken + cheddar cheese + bacon
blue cheese dressing + kettle chips

california grilled chicken

19.⁹⁵

ciabatta roll + swiss cheese + avocado
bacon-onion jam + jalapeño-cilantro aioli

grilled angus cheeseburger

18.⁹⁵

gorgonzola aioli + vintage cheddar
LTO + sesame seed bun

bulgogi burger

19.⁹⁵

kalbi braised short rib + angus beef patty
chili crisp slaw + korean bbq sauce

blackjack burger

19.⁹⁵

honey-chipotle onions + poblano peppers
pepperjack cheese + chipotle aioli

LUNCH

*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, Chef/Owner

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