

SMALL PLATES

chiang mai  
curried noodles\*

14.<sup>95</sup>

rock shrimp  
fritters

13.<sup>95</sup>

seared tenderloin  
coconut milk  
crispy shallots

sweet potato + nouc cham

grilled filet mignon\*

17.<sup>95</sup>

truffled “tater tots”  
blue cheese fondue

spinach and  
artichoke dip

14.<sup>95</sup>

sonoma goat cheese  
basil naan

maria’s guacamole

15.<sup>95</sup>

plum tomato + red onion  
jalapeño + tortilla chips

whipped ricotta toast

13.<sup>95</sup>

grilled francese + mission figs  
crispy prosciutto + fig balsamic

braised short rib

14.<sup>95</sup>

flautas  
pico de gallo  
cilantro sauce

TAQUERIA

*served with seasoned rice and blistered shishito peppers*

hickory smoked octopus

21.<sup>95</sup>

avocado salsa + pickled red onions  
cilantro crema

pork belly

19.<sup>95</sup>

cucumber slaw + gochujang aioli

marinated steak

20.<sup>95</sup>

vidalia onion + poblano pepper

crispy shrimp

19.<sup>95</sup>

queso oaxaca + citrus slaw  
mango salsa

achiote chicken

19.<sup>95</sup>

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

baja fish

20.<sup>95</sup>

crisp cod loin + chipotle agave  
crema shaved cabbage

SALADS

tuscan chicken

21.<sup>95</sup>

warm polents croutons + kalamata olives  
mozzarella + balsamic vinaigrette

roasted turkey cobb

20.<sup>95</sup>

applewood bacon + hard-cooked egg  
crumbled cheese + avocado + oven dried tomato  
grilled spring onions

sesame seared tuna\*

22.<sup>95</sup>

spring pea hummus + sesame ginger vinaigrette  
baby greens + wonton crisp

shrimp + avocado salad

22.<sup>95</sup>

arugula + toasted almonds + asparagus  
citrus vinaigrette

TK caesar

12.<sup>95</sup>

romaine hearts + white anchovies  
focaccia croutons

roasted root vegetables

13.<sup>95</sup>

carrots + golden beets + sweet potato  
baby spinach + toasted pumpkin seeds  
lemon tahini dressing

apple and kale

13.<sup>95</sup>

roasted gala apples + baby kale  
toasted pecans + cabécou goat cheese  
smoked bacon + maple cider vinaigrette

salad additions

hanger steak

12.<sup>95</sup>

salmon

11.<sup>95</sup>

shrimp

11.<sup>95</sup>

chicken

9.<sup>95</sup>

LARGE PLATES

pan seared norwegian salmon

22.<sup>95</sup>

roasted red pepper & local tomato coulis  
herbed yukon gold potatoes

sesame seared cod

20.<sup>95</sup>

edamame sticky rice + coconut curry sauce  
eggplant + snowpeas

chicken pad thai

19.<sup>95</sup>

rice noodles + snap peas  
lime chili sauce + roasted peanuts

marinated hanger steak\*

24.<sup>95</sup>

shiitake mushrooms + soy caramel sauce  
broccolini + house fries

fresh fettuccini and shrimp

22.<sup>95</sup>

red pepper sauce + spinach  
vidalia onions + pecorino romano

tuna poke bowl\*

21.<sup>95</sup>

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

SANDWICHES

buttermilk fried chicken

18.<sup>95</sup>

spicy mayo + house pickles + potato roll

pressed italian sandwich

19.<sup>95</sup>

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

buffalo chicken wrap

18.<sup>95</sup>

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

california grilled chicken

19.<sup>95</sup>

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

grilled angus cheeseburger

19.<sup>95</sup>

gorgonzola aioli + vintage cheddar  
LTO + sesame seed bun

bulgogi burger

20.<sup>95</sup>

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

blackjack burger

20.<sup>95</sup>

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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