



SMALL PLATES

chiang mai 14.⁹⁵
curried noodles*
seared tenderloin
coconut milk
crispy shallots

rock shrimp 13.⁹⁵
fritters
sweet potato + nouc cham

grilled filet mignon* 17.⁹⁵
truffled "tater tots"
blue cheese fondue

spinach and artichoke dip 14.⁹⁵
sonoma goat cheese
basil naan

maria's guacamole 15.⁹⁵
plum tomato + red onion
jalapeño + tortilla chips

whipped ricotta toast 13.⁹⁵
grilled francese + mission figs
crispy prosciutto + fig balsamic

braised short rib 14.⁹⁵
flautas
pico de gallo
cilantro sauce

TAQUERIA

served with seasoned rice and arugula salad

chipotle beef tostadas 21.⁹⁵
esquites + cotija cheese + pico de gallo
guacamole

pork belly 19.⁹⁵
cucumber slaw + gochujang aioli

marinated steak 20.⁹⁵
vidalia onion + poblano pepper

crispy shrimp 19.⁹⁵
queso oaxaca + citrus slaw
mango salsa

mole colorado 19.⁹⁵
shredded chicken + mango slaw + guajillo
chili

baja fish 20.⁹⁵
crisp cod loin + chipotle agave
crema shaved cabbage

SALADS

tuscan chicken 21.⁹⁵
warm polents croutons + kalamata olives
mozzarella + balsamic vinaigrette

max's chicken cobb 21.⁹⁵
chicory + applewood bacon + hard-cooked egg
crumbled cheese + sherry vinaigrette

sesame seared tuna* 22.⁹⁵
spring pea hummus + sesame ginger vinaigrette
baby greens + wonton crisp

shrimp + avocado salad 22.⁹⁵
arugula + toasted almonds + asparagus
citrus vinaigrette

TK caesar 12.⁹⁵
romaine hearts + white anchovies
focaccia croutons

spring pea & asparagus 13.⁹⁵
frisee + baby kale + whipped ricotta cheese
pernod dressing

baby greens 12.⁹⁵
avocado + orange segments + grape tomatoes
key lime vinaigrette

salad additions

hanger steak 12.⁹⁵
salmon 11.⁹⁵ shrimp 11.⁹⁵ chicken 9.⁹⁵

SANDWICHES

buttermilk fried chicken 18.⁹⁵
spicy mayo + house pickles + potato roll

pressed italian sandwich 19.⁹⁵
soppressata + smoked prosciutto + roast
turkey + fresh mozzarella + basil puree
focaccia + baby greens salad

buffalo chicken wrap 18.⁹⁵
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 19.⁹⁵
gorgonzola aioli + vintage cheddar
LTO + sesame seed bun

bacon-maple burger 19.⁹⁵
caramelized onion + swiss cheese
artisan roll

blackjack burger 20.⁹⁵
honey-chipotle onions + poblano peppers
pepperjack cheese + chipotle aioli

LARGE PLATES

pan seared norwegian salmon 22.⁹⁵
roasted yukon gold potatoes + green beans
grain mustard sauce

seared cod 20.⁹⁵
lemon ricotta gnocchi + english peas
kale chimichurri + beurre blanc

chicken pad thai 19.⁹⁵
rice noodles + snap peas
lime chili sauce + roasted peanuts

marinated hanger steak* 24.⁹⁵
shiitake mushrooms + soy caramel sauce
broccolini + house fries

house made broccoli ravioli 21.⁹⁵
sunflower seed pesto + pork belly
king oyster mushrooms

seared shrimp poke bowl 22.⁹⁵
sticky rice + edamame + avocado
wakame + cucumber + ponzu sauce

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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