



TRUMBULL KITCHEN

LUNCH

@maxs_trumbullkitchen



SMALL PLATES

Chiang Mai Curried Noodles* ^{GFO DF N} 15 <i>seared tenderloin · coconut milk · crispy shallots</i>	Rock Shrimp Fritters 14 <i>sweet potato · nuoc cham</i>	Grilled Filet Mignon* ^{S SE} 18 <i>truffled "tater tots" · blue cheese fondue</i>	Spinach + Artichoke Dip ^{GFO V} 15 <i>sonoma goat cheese · basil naan</i>
Connecticut Whipped Ricotta ^{V N} 14 <i>honey nut squash · pink peppercorn maple</i>	Maria's Guacamole ^{GFO DF VO} 16 <i>plum tomato · red onion · jalapeño · tortilla chips</i>	Grilled Sweet Cone Cabbage ^{V GFO DFO SE} 15 <i>black pepper sesame aioli · rye crumble</i>	

SALADS

Tuscan Chicken Salad ^{GFO DFO VO} 22 <i>warm polenta croutons · kalamata olives · mozzarella balsamic vinaigrette</i>	Sesame Seared Tuna* ^{GFO DF SE} 23 <i>english pea hummus · sesame ginger vinaigrette baby greens · wonton crisp</i>	Shrimp + Avocado Salad ^{GF DF VO N} 23 <i>arugula · toasted almonds · asparagus · citrus vinaigrette</i>	Max's Chicken Cobb ^{GFO DFO VO} 22 <i>chicory · applewood bacon · hard-cooked egg crumbled cheese · sherry vinaigrette</i>
TK Caesar ^{GFO} 13 <i>romaine hearts · white anchovies focaccia croutons</i>	Baby Greens ^{GF DF V} 14 <i>avocado · orange segments · grape tomatoes key lime vinaigrette</i>	Italian Chopped Salad ^{GFO DFO VO} 20 <i>mixed greens · fresh mozzarella · tomato · cucumber pickled onion · soppressata · prosciutto · italian vinaigrette</i>	

SALAD ADDITIONS

Shrimp 11 • Salmon* 11 • Chicken 10 • Tofu 10 • Hanger Steak* 16 • Sesame Seared Tuna* 12

SANDOS

served with choice of one side

Buttermilk Fried Chicken 19 <i>spicy mayo · house pickles · potato roll</i>	
TK Classic Angus Cheeseburger* ^{GFO DFO} 20 <i>vintage cheddar · LTO · gorgonzola aioli · seeded bun</i>	
Bacon-Maple Burger* ^{GFO DFO} 20 <i>caramelized onion · swiss cheese · brioche bun</i>	
Buffalo Chicken Wrap* 20 <i>crispy chicken · cheddar cheese · bacon · blue cheese dressing</i>	
California Chicken Sandwich ^{GFO DFO} 21 <i>·bacon onion jam · swiss · avocado · ciabatta roll jalapeño cilantro aioli</i>	
Veggie Burger ^{V GFO DF} 20 <i>veggie burger patty · lettuce · tomato · whipped avocado</i>	
Pork Belly Cuban 22 <i>prosciutto · fontina · dijonaise · dill pickle · sourdough</i>	

TACOS

served with seasoned rice and arugula salad

Mole Colorado Tacos ^{SE N} 20 <i>shredded chicken · mango slaw · guajillo chili</i>	
Carne Asada Steak* Tacos ^{GFO DFO} 21 <i>morita salsa slaw · charred onion crema</i>	
Crispy Tajin Shrimp Tacos ^{GFO DFO} 23 <i>queso oaxaca · citrus slaw · mango salsa</i>	
Chipotle Short Rib Tostadas 22 <i>esquites · cotija cheese · pico de gallo · guacamole</i>	
Baja Fish Tacos 21 <i>crisp cod loin · chipotle agave crema · cabbage slaw</i>	
Pork Belly Tacos 21 <i>nuoc cham · lime crema · cabbage slaw</i>	

(GF) = Gluten-Free (GFO) = Gluten-Free Option
(DF) = Dairy-Free (DFO) = Dairy-Free Option
(V) = Vegetarian (VO) = Vegetarian Option
(S) = Contains Soy (SE) = Contains Sesame
(N) = Contains Nuts

LARGE PLATES

Marinated Hanger Steak* ^{S SE} 25 <i>shiitake mushrooms · soy caramel sauce brocolini · french fries</i>
Grilled Atlantic Swordfish ^{GF} 24 <i>sundried tomato wild rice Seacoast beech mushrooms · red onion soubise</i>
Seared Shrimp Poke Bowl 23 <i>sticky rice · edamame · avocado · wakame · cucumber · ponzu</i>
Organic Irish Salmon* ^{GF DF N} 23 <i>kabocha squash · garlic & herb orzo ·hot honey glaze</i>
House Made Pappardelle ^{GF V} 22 <i>asparagus · snap peas · sage paprika butter</i> Chicken 24 Shrimp 25 Pork Belly 27
Pad Thai ^{GF DF N} <i>Chili lime sauce · peanuts · rice noodles · bok choy</i> Chicken 22 Shrimp 23 Tofu 20

Trumbull Kitchen will graciously add a service charge of 20% to parties of 6 or more.

*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.

Executive Chef - Michael Voight | Sous Chefs - David Alonso, Timothy Datchuk, Terrell Patterson

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