

Dim Sum, Tapas & Small Plates

- Spicy Tuna Crunch Roll/ srirachi aioli, cucumber \$8
- Grilled Filet Mignon/ truffled “tater tots”, frisee, stilton blue cheese fondue \$10
- Volcano Roll/ shrimp tempura, tuna tartar, tobiko, spicy aioli \$11
- Smoked Chicken Wings/ blue cheese & BBQ sauce \$9
- Rock Shrimp and Sweet Potato Fritters/ nuoc cham \$6
- Fire Oysters/ semolina crust, herb pesto, Japanese mayonnaise, tobiko \$9
- Chang Mai Curried Noodles/ seared tenderloin, coconut milk \$7
- Creole Tuna Sashimi/ ginger-lime vinaigrette, wasabi cream \$7
- Seasonal Soup du Jour \$6

Salads

- Wooden Bowl Garden/ buttermilk ranch dressing \$6
- Traditional Caesar/ romaine hearts, parmesan, anchovies \$7
- Smoked Chicken Cobb Salad/ avocado, apple wood smoked bacon, hard cooked egg, creamy herbed dressing \$9

Stone Pies, Sandwiches

- Stone Pie/ smoked mozzarella, roasted tomatoes, pepperoni \$12
- Stone Pie/ spicy spinach, feta cheese, grape tomatoes, roasted onions \$12
- Grilled Angus Cheese Burger/ one all beef patty, special sauce, sesame seed bun...kettle chips \$10
- BBQ Pork Sandwich/ house smoked pork, shaved red onion, with bread and butter pickles...sweet potato fries \$10
- Grilled Chicken Sandwich/ chorizo, chipotle aioli, jack cheese ...pickled vegetables \$10

Sides \$5

- Garlic Spinach
- Truffled Pommes
- Frites
- Haricots Verts
- Garlic Mashed Potatoes

TRUMBULL KITCHEN

Pinot Grigio/Gris

Canaletto, 2008, Della Venezie	7.50
Ponzi, Pinot Gris, 2007 OR	11.00

White and Rose

Loimer "Lois", Gruner Veltliner, 2007, Austria	9.00
Bastianich, Rosato, 2008, Friuli	9.00
Nathanson Creek, White Zinfandel, CA	5.50

Riesling

Montinore, 2006, Willamette Valley	8.00
Dr. Loosen "Dr. L", 2007, Germany	10.00

Sauvignon Blanc

Ferrari Carano, 2008, Sonoma	11.00
Cairnbrae "The Stones", 2008, NZ,	9.00

Chardonnay

Estancia, 2008, Monterey	8.00
Hess, 2008, Monterey	10.00
Ferrari Carano Tre Terre, 2006, Russian River	14.00

Pinot Noir

Hob Nob, 2007, France	8.50
Acacia "A", 2008, CA	14.00

Merlot

Tunnel of Elms, 2006, CA	7.50
Grove Street, 2005, CA	10.00

Syrah/Shiraz

Rutherglen "Red", 2005, Australia	9.50
Robert Hall, 2005, Paso Robles	13.50

Cabernet Sauvignon & Blends

14 Hands, 2007, WA	7.50
Graham Beck, 2008, South Africa	10.00
Max Family Cuvee, 2006, Napa	12.50

Zinfandel

Ravenswood, Vintners Blend, 2007, CA	8.00
--------------------------------------	------

Red Varietals

Cortijo III, Tempranillo, 2008, Rioja, Spain	7.00
Familia Mayol, Malbec, 2007, Mendoza	9.00

Sake

Kaguyahime, Junmai, Kyoto	5.00
Kaori, Ginjyo, Yamaguchi	6.00
Flight of Ozeki Dry, Kaori & Kaguyahime	9.00
Ozeki Dry Sake	7.00

Sparkling & Champagne

Gruet, Blanc de Noirs, Albuquerque	10.00
Zardetto Prosecco, Veneto, Italy [187 ml]	11.50
Veuve Cliquot, Brut NV, Reims, France	13.00

Draught Beers

Amstel Light	5.00
Sam Adams Boston Lager	5.00
Palm Amber Ale	5.00
Stella Artois	5.75
Guinness Draught	6.00
Blue Moon Belgian White	4.50
Spaten Hefe-Weiss	5.50
Bass Ale	5.00
Brewtus Maximus Pale Ale	5.50
Rastafar-Rye	6.50
Newcastle Brown Ale	5.00
Sam Adams Seasonal	5.00

Bottled Beers

Corona	4.75
Negra Modelo	4.75
Budweiser	3.75
Bud Light	3.75
Bud Light Golden Wheat	3.75
Coors Light	3.75
Michelob Ultra	3.75
Heineken	4.75
Dos Equis Amber	4.50
Smirnoff Ice	4.50
Miller Light	3.75
Buckler	4.50