TRUMBULL TK KITCHEN

SEASONAL COCKTAILS

Spicy Leaf / Avion silver tequila, triple sec, fresh lime, jalapeno cilantro, agave nectar 11

Botanical Harvest / Beefeater gin, St Germain, apple cider syrup lemon juice 11

Cranberry Gimlet/ Deep Eddy lemon vodka, Just Cran, fresh lime juice, agave nectar 9

Rum Ginger Fizz / Plantation rum, Barrows Intense Ginger , fresh lime juice, ginger ale, Angostura bitters 10

Cider House Sangria/ White wine, pear brandy, apple cider lemon juice, simple syrup, ginger ale 9

Elyx Hot and Dirty/ Absolut Elyx vodka, dry vermouth olive juice, habanero tincture 15

New Fashioned / High West double rye, cherry-vanilla syrup orange bitters, orange peel, luxardo cherry 12

Rosemary's Bee Bee/ Tullamore Dew Irish whiskey, rosemary- honey, lemon juice 12

APPETIZERS

Smoked Prosciutto / whipped ricotta saba, baguette, cornichons 9

Royal Thai Chicken Wings / garlic jalapeno, sweet chili sauce 10

Oak Grilled Octopus / Kalamata olive hummus, piparade vinaigrette 12

Duck Confit with Citrus / preserved lemon vinaigrette, mandarin oranges 8

Pyramid of Tartar / tuna, salmon, avocado sweet garlic ginger soy 12

Rock Shrimp & Sweet Potato Fritters / nuoc chấm 9

Asian Lettuce Cups / hoisin, peanut dipping sauce, hot and sour chili sauce Chicken 12/ Shrimp 16

Adobo Marinated Fish Tacos / jicama slaw, whipped avocado, chili aioli 9

Rice Flour Crisped Calamari / Togarashi baby arugula, sweet chili aioli 12

Szechuan Pork Dumplings / black bean sauce, scallion, sesame 9

Sautéed Spinach & Artichoke Dip goat cheese, toasted pita chips 10

Short Rib Steamed Buns / daikon kim chi, miso aioli 10

Soup of the Day / seasonally inspired 6

Grilled Filet Mignon* / truffled "tater tots" frisée, blue cheese fondue 12

Spanish Cheese Plate / Drunken goat manchego, pan forte, pickled mustard seeds, marcona almonds 14

Chiang Mai Curried Noodles* / seared tenderloin, coconut milk, shallots 8

Vermont Cheddar & Bacon Fondue scallions, crisp potato wedges sour cream 12

SALADS

Shaved Fennel and Brussels Sprouts Nicoise olives, golden tomatoes lemon vinaigrette, parmesan 9

Grilled Salt Baked Beet curly kale, ricotta salata, candied pecans, maple balsamic dressing 10

Traditional Caesar romaine hearts, parmesan, anchovies, HBC croutons 8

Shrimp Cobb Salad avocado, apple wood smoked bacon, creamy herbed dressing 15

STONE PIES & SANDWICHES

Stone Pie / roasted butternut, chickpeas, truffle cream, red onion, arugula 14

Stone Pie / Provencal chicken, basil puree, fontina cheese, crispy prosciutto 15

Stone Pie / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, sweet garlic paste 15

Grilled Chicken Sandwich / maple bacon marmalade, chipotle Dijon sauce, Grafton cheddar … kettle chips 13

Grilled Angus Cheese Burger* / one all beef patty, cheese, special sauce, sesame seed bun … French fries 15

BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles … sweet potato fries 13

MAIN PLATES

Miso Glazed Atlantic Haddock / napa cabbage salad, green onion rice, soy mirin glaze 21

Grilled Marinated Hanger Steak / shiitake mushrooms, soy caramel sauce, broccolini 14/26

Crackling Pork Shank / garlic whipped potatoes, madiera, fennel, peppered apple sauce 23

Seafood Pad Thai / shrimp, scallops, rice noodles, lime chili sauce, bok choy 13/27

Herb Cured Brick Pressed Chicken / garlic whipped potatoes, Autumn vegetables, lemon garlic sauce 22

Grilled Chicken Pasta / linguini, wild mushrooms, truffle coulis, arugula, parmesan19

Skillet Roasted Salmon Filet* / butternut squash, Brussels sprouts, bacon gastrique, pistachio butter 24

Grilled Angus Sirloin Steak* / polenta cake, balsamic rosemary sauce, grilled traviso, gorgonzola 31

Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 19

Red Wine Braised Short Ribs / white cheddar whipped potatoes, fresh horseradish slaw 26

SIDES 6

Bacon roasted Brussels sprouts • Garlic sautéed spinach • Thai roasted cauliflower • Grafton Vermont cheddar whipped potatoes

DINNER MENU

*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.

Christopher M. Torla Chef / Owner