



**TO SHARE OR NOT TO SHARE**

**Mexican Queso Fundito**

Warm tortilla chips  
house made chorizo 11.95

**Rock Shrimp &**

**Sweet Potato Fritters**

Nuoc cham dipping sauce 11.95

**Korean Steamed Buns**

Citrus-braised pork belly  
carrot slaw, Gochujang BBQ 12.95

**General Tso's Cauliflower**

Tempura cauliflower, sesame seeds  
scallions 13.95

**Crispy Duck Confit Dumplings**

Lemongrass aioli, foie gras 11.95

**Grilled Filet Mignon\***

Truffled "tater tots"  
blue cheese fondue 15.50

**Smoked Pork Tacos**

Guajillo chili salsa, grilled pineapple  
queso fresco 12.95

**Chiang Mai Curried Noodles\***

Seared tenderloin, coconut milk  
shallots 10.95

**Volcano Maki\***

Tempura shrimp, spicy aioli  
ponzu tuna 15.50

**SALADS & SUCH**

**Traditional Caesar Salad**

Romaine hearts, white anchovies,  
focaccia croutons 10.95

**Sonoma Goat Cheese Bruschetta**

Toasted baguette, beet puree, crushed walnuts 10.95

**Thai Chicken Salad**

Red curry marinated chicken, baby gem lettuce  
lemongrass-ginger dressing 18.95

**Grilled Shrimp & Avocado Salad**

Baby arugula, citrus vinaigrette  
toasted almonds 19.95

**Local Burrata Cheese**

Kataifi, cherry tomato, capicola ham 11.95

**Field Greens and Fig Salad**

Toasted hazelnuts, goat cheese  
ruby grapefruit, sherry vinaigrette 10.95

**STONE PIES & SANDWICHES**

**Provençal Chicken Stone Pie** / Herbes de Provence, basil cream, crispy prosciutto 15.95

**Roasted Vegetable Stone Pie** / Artichoke hearts, broccolini, red sauce, mozzarella, sundried tomatoes 14.95

**Olli Pepperoni Stone Pie** / Nduja, mustard greens, shaved parmesan Reggiano 16.95

**Buttermilk Fried Chicken Sandwich** / Spicy mayonnaise, house pickles, potato roll, hand-cut French fries 17.95

**BBQ Pulled Pork Sandwich** / Hickory smoked pork shoulder, sweet potato fries, shaved cabbage slaw 15.95

**Truffled Onion Burger\*** / Gruyere cheese, truffle aioli, caramelized onions, baby greens 17.95

**Grilled Angus Cheese Burger\*** / One all-beef patty, special sauce, vintage cheddar, sesame seed bun 16.95

**MAIN PLATES**

**Seared Point Judith Scallops\*** / Farro, bacon lardons, spring legumes, grapefruit -thyme beurre blanc 30.95

**Pan-Seared Hidden Fjord Salmon\*** / Chorizo, roasted garlic whipped potatoes, tarragon, pea tendrils 29.95

**Herb Cured Brick Pressed Chicken** / Garlic whipped potatoes, seasonal vegetables, lemon garlic sauce 26.95

**Grilled Marinated Hanger Steak\*** / Shiitake mushrooms, soy caramel, broccolini, French fries 16.50/29.50

**Herb-seared Chicken Pasta** / Campanelle, mustard greens, English peas, Pecorino Romano 22.95

**Pan-roasted Shoulder Tenderloin\*** / Anna potatoes, grilled spring onion, watercress 28.95

**Hilda's Bacon Wrapped Meatloaf** / Cheddar mashed, Bourbon BBQ sauce, green beans, tomato jam 18.95

\*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 gratuity of 18% to parties of 6 or more.

Christopher M. Torla, Chef/Owner

Ryan Carrigan, Sous Chef

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