TRUMBULL TK KITCHEN

SMALL PLATES

Spicy Tuna Crunch Roll* / srirachi aioli
cucumber, avocado 8

Sautéed Spinach and Artichoke Dip
goat cheese, pita chips 8

Crispy Calamari / sweet potatoes
sugar snap peas, cherry pepper aioli 8

Rock Shrimp and Sweet Potato Fritters
nuoc cham 6

Smoked Chicken Wings / blue cheese dressing
BBQ sauce 9

Panko Shrimp Roll* / srirachi aioli, spicy yellow fin tuna
avocado, scallion, cucumber 10

Grilled Filet Mignon* / Truffled "tater tots"
frisee, Stilton blue cheese fondue 10

Pancetta Roasted Aasparagus / house cured lamb
citronette, frisee 10

Chiang Mai Curried Noodles* / seared tenderloin
coconut milk, crispy shallots 7

Soup of The Day / seasonally inspired 6

BURGER BAR

Grilled Angus Cheese Burger*
One all beef patty, special sauce, vintage cheddar
Sesame seed bun 13

Black Jack Burger*
Cajun spice, jalapeno jack cheese, avocado
Honey chipotle onions, artisan roll 13

Turkey Mushroom Burger
Monterey jack cheese, smoked aioli, jicama slaw 11

Lemon Grass Chicken Banh Mi
Pickled carrots, cucumber, cilantro 12

Guinness Cheddar Burger*
stout onions, arugula, March Farms tomatoes 14

Bourbon Burger*
Angus sirloin, barbequed bacon sauce, caramelized onions
cheddar, arugula, garden tomatoes 13

Griddled Veggie Burger
Roasted tomato, pickled red onion, Monterey jack
HBC oat roll 11

Mediterranean Lamb Burger
zucchini tzatziki, mint, arugula, feta cheese 13

Choice of Sides
French fries, truffle fries, sweet potato fries,
Caesar salad, kettle chips, kimchi fried rice,
Balsamic dressed greens, garlic whipped potatoes

SALADS

Super Foods Salad
farro, wheat berries
quinoa, sherry
vinaigrette 8

Baby Kale and Spinach
toasted hazelnuts, spicy
anchovy dressing, aged
gouda cheese 8

Traditional Caesar
romaine hearts
parmesan, anchovies 7

STONE PIES & SANDWICHES

All stone pies come with a small Caesar Salad

Stone Pie / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 14

Stone Pie / shaved asparagus, herb puree, ricotta cheese, summer squash, parmesan 13

Stone Pie / Prosciutto de Parma, marinara, sweet garlic paste, Genovese basil 15

Buffalo Chicken Wrap / crispy chicken, cheddar cheese, bacon, iceberg, blue cheese dressing
… kettle chips 11

BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles
… sweet potato fries 12

Grilled Chicken Sandwich / local tomatoes, grilled asparagus, fresh mozzarella cheese
… kettle chips 12

MAIN PLATES

Roasted Chicken Tacos/ pepper puree, lime, kimchi fried rice, Thai cucumber salad 12

Corn Cob Smoked Chicken Breast / Mexican street corn, watercress, Fair Weather Acres green beans 15

Oven Baked Steak Chimichanga / red rice, chile con queso, tomatillo avocado salsa 13

Roasted Shrimp and Farro Salad / meyer lemon garlic vinaigrette, sun chokes, watercress 16

Brown Derby Cobb Salad / roasted turkey, pumpernickel croutons, sherry mustard vinaigrette 13

Chilled Roasted Chicken Salad / Lacinto kale, strawberries, truffled honey vinaigrette 14

Pan Roasted Atlantic Salmon* / forbidden rice, grilled pineapple salsa, yuzu aioli 15

Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 11

Lobster Macaroni and Cheese / English peas, baby Vidalia onions, fontina, toasted crumbs 17

Chicken Pad Thai / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 13

Grilled Marinated Hanger Steak* / shiitake mushrooms, soy caramel sauce, broccolini, french fries 17

~ artisinal breads and house made spreads served upon request ~

SIDES 5

Kimchi Fried Rice • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

*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 / Steve Lundgren Sous Chef