

TRUMBULL KITCHEN

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

Chang Mai Curried Noodles* / seared tenderloin, coconut milk \$7

Salads

Traditional Caesar / romaine hearts, parmesan, anchovies \$7

Smoked Chicken Cobb Salad / avocado, apple wood smoked
bacon, hard cooked egg, creamy herbed dressing \$11

Watercress / verjus vinaigrette, green grapes, toasted almonds, \$7

Stone Pies, Sandwiches

Stone Pie / smoked mozzarella, roasted tomatoes, pepperoni \$12

Stone Pie / maple grilled fresh bacon, caramelized onions, farm egg,
fresh mozzarella \$12

Grilled Angus Cheese Burger* / one all beef patty, special sauce,
sesame seed bun...French fries \$12

BBQ Pork Sandwich / house smoked pork, shaved red onion, with
bread and butter pickles...sweet potato fries \$11

Grilled Chicken Sandwich / chorizo, chipotle aioli, jack cheese
...pickled vegetables \$11

Sides \$5

Garlic Spinach Truffled Pommes Frites Haricots Verts
Garlic Mashed Potatoes

*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”

TRUMBULL KITCHEN

Pinot Grigio

Ca' Donini, 2011 Venetie 7.50

White and Rose

Nathanson Creek, White Zinfandel, CA 5.50

Riesling

Dr. Loosen "Dr. L", 2008, Germany 10.00

Sauvignon Blanc

Mohua, 2010, Marlborough 9.00

Ferrari Carano, 2011, Sonoma 11.00

Chardonnay

Excelsior, 2011, South Africa 8.00

Hess, 2008, Monterey 10.00

Ferrari Carano Tre Terre, 2007, Russian River 14.00

Pinot Noir

Garnet, 2010, Monterey 9.00

Acacia "A", 2008, CA 14.00

Merlot

Sea Ridge, 2008, CA 7.50

Norton Ridge, 2009, Napa 9.00

Syrah/Shiraz

Rutherglen "Red", 2005, Australia 9.50

Cabernet Sauvignon & Blends

14 Hands, 2010, WA 7.50

Graham Beck, 2008, South Africa 10.00

Max Family Cuvee, 2009, Napa 12.50

Zinfandel

Ravenswood, Vintners Blend, 2007, CA 8.00

Red Varietals

Tinto Negro, Malebec, 2010, Mendoza 9.00

Elu, St. Suprey, Meritage, 2006, Napa 15.00

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

Primaterra Prosecco, Veneto, Italy 10.00

Veuve Cliquot, Brut NV, Reims, France 17.50

Draught Beers

Stella Artois 5.75

Guinness Draught 6.00

Brewtus Maximus Pale Ale 5.50

Sam Adams Seasonal 6.00

Ask your server about our latest selection of Craft Draughts

Bottled Beers

Corona 4.75

Budweiser 3.75

Bud Light 3.75

Coors Light 3.75

Michelob Ultra 3.75

Heineken 4.75

Smirnoff Ice 4.50

Buckler 4.50

Pabst Blue Ribbon (16oz. Can) 3.25