

**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** / chickpeas, preserved lemon,  
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