



## TRUMBULL KITCHEN

### **Dim Sum, Tapas & Noshes**

- Maryland Style Crabcakes/ herb aioli, radicchio \$7
- Spicy Tuna Crunch Roll/ sirachi aioli, cucumber \$8
- Crispy Manchego/ roasted poblanos, chipotle sauce \$7
- Yellow Fin Tuna Sashimi/ daikon noodle, tamarind sauce \$7
- Smoked Chicken Wings/ blue cheese & BBQ sauce \$5
- Rock Shrimp and Sweet Potato Fritters/ nuoc cham \$6
- Crisp Calamari/ maple chipotle dipping sauce \$5

### **Soups, Noodles, & Bowls**

- Seasonal Soup du Jour \$5
- Chang Mai Curried Noodles/ seared tenderloin, coconut milk \$7
- Steamed Mussels Fra Diavolo/ plum tomatoes, red pepper flakes \$7
- Iron Skillet Roasted Mussels/ hot lemon butter \$7

### **Salads**

- Wooden Bowl Garden Salad/ buttermilk ranch dressing \$6
- Traditional Caesar/ romaine hearts, parmesan, anchovies \$6
- California Green Salad/ five spice cashews, crisp lotus chips  
asian pear vinaigrette \$6
- Shrimp Cobb Salad/ avocado, smoked bacon, egg, herbed dressing \$13

### **Stone Pies, Sandwiches**

- Stone Pie/ smoked mozzarella, roasted tomatoes, pepperoni \$11
- Stone Pie/ spicy spinach, marinated baby tomatoes, and feta \$11
- Grilled Angus Cheese Burger/ one all beef patty, special sauce, sesame  
seed bun...kettle chips \$8
- BBQ Pork Sandwich/ house smoked pork, shaved red onion, with  
bread and butter pickles...sweet potato fries \$8
- Crispy Chicken Sandwich/ lemon aioli, artichoke relish...kettle chips \$9

### **Sides \$4**

- Garlic Spinach    Garlic Mashed Potatoes    French Fried Potatoes
- Haricot Verts

## Hot Beverages

### Mighty Leaf Tea \$1.95

Organic Darjeerling, Vanilla Bean  
Earl Gold, Earl Gold Decaf, Ginger Twist  
Green Tea Tropical, Chamomile Citrus

### Guatemalan Coffee

**(Decaf & Regular) \$1.95**  
**Espresso \$1.95**  
**Cappuccino \$2.95**

## After Dinner Drinks

### Eaux de Vie

Massenez Framboise \$8  
Massenez Poire William \$8

### Dessert Wine

M. Chapoutier Muscat  
Baumes-de-Venise 1996 \$6  
Bonny Doon  
Vin de Glacière \$6

### Sherry

Lustau Moscatel Sherry– Emilin \$6  
Lustau Jarana Sherry-Fino \$6

### Port

Taylor Fladgate Special Ruby \$7.50  
Warre's Warrior \$5  
Warre's-Otima Tawny \$8  
Taylor 20 Year Tawny \$12

### Single Malt Scotch

Talisker 10 yr. Old Isle of Skye \$7  
Highland Park 12Year, Orkney \$7  
The Macallan 12 Year, Speyside \$7  
Dalwhinnie 15 Year, Highlands \$8  
Oban 14Year, West Highlands \$8  
Glenmorangie 12Year PortWood \$10  
The Macallan 18Year, Speyside \$12  
Laphroaig 15 Year, Islay \$14

### Small Batch Bourbon

Maker's Mark \$6  
Knob Creek \$6  
Basil Hayden's \$7  
Baker's \$9  
Booker's \$12

### Germain-Robin, Alambic Brandy

XO Reserve - LOT 98H  
Selected and Bottled for Richard Rosenthal  
Max Restaurant Group \$22