

# TASTING ROOM

◆ KITCHEN & COCKTAILS ◆

*Chef Marc Anthony Bynum*

Welcome to the Tasting Room where global flavors meet New American craftsmanship. Each dish is a reimagined expression of comfort and sophistication, weaving familiar ingredients into bold, unexpected creations. Every plate is a story crafted with intention, rooted in technique, and designed to intrigue the palate.

## STARTERS

### STREET CORN QUESO DIP **GF** \$16

Queso cheese sauce, Mexican street corn, corn tortilla chips

### SHRIMP SCAMPI TOAST \$18

Toasted rustic hero, sauteed shrimp in scampi sauce

### ITALIAN NACHOS **GF** \$17

Kettle cooked potato chips, white cheddar fondue, crispy prosciutto, soppressata, zesty peppers, chopped tomatoes, basil, scallions, grated parmesan, balsamic glaze

### SALUMI SUSHI ROLL \$17

Fresh mozzarella, roasted red peppers, sun dried tomatoes, arugula wrapped in prosciutto + soppressata, drizzled olive oil + balsamic glaze, basil garnish

### THAI DISCO FRIES **GF** \$17

Red Thai sauce, coconut cream, peanuts, red onion, scallions, zesty aioli, cilantro

### BIRRIA EMPANADAS (2) \$16

Beef + cheese, birria sauce

### CRISPY CALAMARI \$18

Cherry pepper lemon butter sauce

### LOBSTER EGG ROLLS (2) \$18

Gruyere + cheddar mac and cheese, chopped lobster, creole beurre blanc sauce

### KUNG PAO PIEROGIES (5) \$16

Potato + cheese pierogies, Kung Pao sauce, peanuts, cilantro

### STUFFED ZUCCHINI BLOSSOMS (3) \$16

Battered, mozzarella, romano, hot honey

## CHARCUTERIE

toasted rustic hero, dried fruit, nuts, crackers, apricot jam, olive tapenade, fig jam

PICK ANY 4  
MEATS OR CHEESES

2 ppl \$32

4 ppl \$44

soppressata  
prosciutto  
capicola  
manchego  
brie  
burrata

## SALADS

ADD CHICKEN \$5 | SHRIMP \$6 | STEAK \$10 | SALMON \$12

**MEDITERRANEAN **GF**** Romaine, quinoa, chickpeas, cucumber, pistachios, tomato, red onion, capers, mint, parsley, feta, lemon dressing \$20

**TR CHOPPED **GF**** Romaine, julianned soppressata, mozzarella, onion, chick peas, Pecorino romano, housemade vinaigrette \$20

**SEARED TUNA** Greens, cabbage, carrots, red onion, avocado, edamame, scallions, sesame seeds, crispy noodles, honey soy vinaigrette \$25

**GOAT CHEESE + WALNUT **GF**** Mixed greens, goat cheese, candied walnuts, sliced figs, red onions, maple balsamic vinaigrette \$20

**WASABI BACON CEASER SALAD** Romaine, chopped candied bacon, red onion, parmesan, crunchy wasabi peas, Caesar dressing \$20

**WATERMELON & FETA SALAD** Cubed watermelon, red onion, cucumbers, sliced avocado, feta cheese, mint, arugula, Tajin vinaigrette \$21

## HANDHELDS

Add: Seasoned Fries \$4

Sweet Potato Fries \$5 | Pickle Chips \$6

### TRI COLOR LASAGNA \$29

Homemade meat, mozzarella + stracciatella cheese lasagna, bechamel sauce, breaded + fried, alla vodka, pesto, marinara, burrata

### JAMBALAYA PASTA \$30

Shrimp, andouille sausage, chicken, cajun tomato sauce, pappardelle

### SHORT RIB RAVIOLI (7) \$30

Demi glaze sauce, asparagus, parmesan cheese

### LEMON PESTO PASTA \$29

Rigatoni, pistachios, cherry tomatoes, asparagus, basil, burrata

Add Chicken \$5, Shrimp \$6,  
Steak \$10, Salmon \$12

### HOT HONEY BACON ALFREDO \$29

Linguini, zesty alfredo sauce, hot honey bacon

Add Chicken \$5, Shrimp \$6,  
Steak \$10, Salmon \$12

### BRIE BURGER \$18

Angus Burger, brie, bacon jam, kimchi pickle, brioche bun

### UPPER CUT PHILLY \$20

Shaved ribeye steak, caramelized onion, diced cherry peppers, cooper sharp white cheddar sauce, toasted Italian hero

### BLT LOBSTER ROLL \$29

Lobster meat, citrus aioli, bacon, lettuce, tomato, toasted roll

### ASIAN PERSUASION \$17

Fried chicken, Asian glaze, zesty slaw, gochujang aioli, kimchi pickle, brioche bun

### THE CORLEONE \$19

Chicken cutlet, soppressata, prosciutto, capicola, fresh mozzarella, cherry pepper relish, arugula, balsamic glaze, rustic hero

## ENTREES

### JERK CHICKEN **GF**

Jerk chicken, seasoned rice, cauliflower, marinated onions, sweet plantains, roasted corn salad \$31

### PORK CHOP MARTINI

Breaded boneless pork chops, cherry pepper white wine butter sauce, served with rustic red potatoes, roasted carrots \$33

### MISO GLAZED SALMON

Seared, brown sugar miso glaze, rustic red potatoes, hot honey brussel sprouts \$38

### MAHI MAHI **GF**

Pan seared, creole beurre blanc sauce, seasoned rice, roasted carrots \$38

**CHIMICHURRI SKIRT STEAK **GF**** Skirt steak, elote salad, rustic red potatoes, roasted carrots \$41

## desserts

### REESE'S PEANUT BUTTER CUP PIE \$14

The popular candy bar in a pie! Dark chocolate, peanut butter mousse, Reese's Peanut Butter Cups

### RAINBOW COOKIE TARTUFO \$16

Served with fried rainbow cookies, raspberry sauce, powdered sugar

### HORCHATA TRUFFLE \$16

Served with cinnamon gelato truffle churros, chocolate sauce

### NY STYLE CHEESECAKE \$13

FLOURLESS CHOCOLATE CAKE \$13  
Gluten Free

**GF** (Gluten Free Items)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*  
\*Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.\*

We offer a cash discount to all costumers paying cash. The prices on the menu are cash discount prices.  
A service charge of 2.95% will be added to all checks to help keep our prices competitive if you choose not to pay with cash.

# BRUNCH

SAT + SUN 12 TO 3PM

## HANGOVER BURGER \$19

Bacon, egg, cheese, brioche bun, hash browns

## THE ELVIS SANDWICH \$18

French toast, nutella, banana, bacon, side of scrambled eggs

## AVOCADO EGG SALAD TOAST \$19

Sliced avocado, egg salad, bacon crumbles, side of hash browns

## EGGS BENEDICT \$19

English muffin, prosciutto, poached eggs, hollandaise sauce, hash browns

## FRENCH TOAST TOTS \$18

Bite sized french toast, cinnamon + sugar, candied walnuts, maple syrup, maple brown sugar butter, scrambled eggs

## PANCAKE TACOS (2) \$18

Silver dollar pancakes, scrambled eggs, bacon, mixed cheese, hash browns \$19

## SOUTHWEST QUESADILLA \$18

Eggs, bell peppers, onion, tomatoes, black beans, mixed cheese, flour tortilla, chipotle aioli, cilantro

## STEAK + EGGS \$22

Marinated steak, scrambled eggs, hash browns

## HUNGRY MAN BURRITO \$19

Scrambled eggs, bacon, sausage, prosciutto, cheese, flour tortilla, hash browns, side of hot honey ketchup

## CHICKEN + WAFFLES \$19

Fried Boneless chicken, belgian waffles, hot honey, scrambled eggs

# COCKTAILS

## LIMONCELLO SPRITZ \$14

limoncello, and prosecco topped with club soda

## APEROL COCONUT MARGARITA \$14

Tequila, aperol, coconut, lime juice

## BASIL PALOMA \$14

Tequila, basil, pink grapefruit juice, lime juice, club soda

## BERRY ROYALE \$14

Grey Goose, berry lemonade, prosecco, splash club

## MAPLE BOURBON SOUR \$14

Maker's Mark, maple syrup, lemon juice, rosemary

## CUCUMBER MINT MULE \$14

Ketel One Cucumber Mint vodka, ginger beer, mint

## HUGO SPRITZ \$14

St. Germain liqueur, prosecco, soda, mint

## BLUEBERRY MOJITO \$14

Bacardi rum, blueberry, mint, lime, soda

## STRAWBERRY BASIL APEROL SPRITZ \$14

Strawberry club soda, basil, aperol, prosecco

## FRENCH 75 \$14

Bombay Sapphire, lemon juice, simple syrup, champagne

## PEANUT BUTTER OLD FASHION \$15

Screwball Peanut Butter Whisky, Licor 43, chocolate bitters, on the rocks

## HOUSE MADE SANGRIA Red or White \$14

## JALAPEÑO MARGARITA \$14

Jalapeño tequila, lime juice, triple sec, sour mix, jalapeño + lime

## BLUEBERRY LEMON DROP \$14

Blueberry vodka, triple sec, lemon juice, sugar rim

## ORANGE CREAMSICLE \$14

Vanilla vodka, triple sec, orange juice

## PINEAPPLE BOURBON LEMONADE \$14

Maker's Mark, pineapple juice, lemon juice

*bottomless*

SAT + SUN 12 TO 3PM

### MIMOSA

Sparkling champagne, orange juice

\$18

### PEACH BELLINI

Sparkling champagne, peach liqueur, orange juice

\$19

### BLOODY MARY

Vodka, tomato juice, spices + flavorings

\$23

Bottomless options end at 3pm or 90 min

*brunch drinks*

**MIMOSA** Sparkling champagne, orange juice \$11

**PEACH BELLINI** Sparkling champagne, peach liqueur, orange juice \$12

**BELLINI FLIGHT** Peach, strawberry, mango, watermelon \$20

**BLOODY MARY** Vodka, tomato juice, spices + flavorings \$13

**IRISH COFFEE** Jameson, coffee, whipped cream \$12

## DESSERT DRINKS

**SALTED CARAMEL MARTINI** Caramel vodka, Rumchata \$15

**ESPRESSO MARTINI** with or without cream \$15

**RAINBOW COOKIE** Disaronno, Fangelico, Chambord \$14

**CARIBBEAN COFFEE** Captain Morgan, Disaranno \$15

**PISTACHIO MARTINI** Pistachio liqueur, premium vodka, Bailey's \$15

*mocktails*

**BLUEBERRY NOJITO** Blueberry syrup, mint, soda \$9

**STRAWBERRY BASIL SPRITZ** Strawberry syrup, basil, soda \$9

**MOCK MULE** Ginger beer, lime juice \$9

**SIN CITY SOBER** Strawberry club soda, mint, lemon juice \$9

**SHIRLEY GINGER** Ginger beer, lime juice, grenadine \$9

*wine* \$13 Glass | \$52 Bottle

# RED

**STORMY RANGE MERLOT** Spain

**RAYMOND R COLLECTION CABERNET** California

**FATTORIA DEL CERRO CHIANTI** Italy

**EL COTO RIOJA** Spain

**MAN FAMILY SHIRAZ** South Africa

**BARISTA PINOTAGE** South Africa

**JULIA JAMES PINOT NOIR** California

**BAROSSA VALLEY RED BLEND** Australia

**BRUNI SUPER TUSCAN** Italy

**OMBU MALBEC** Argentina

**TRES BUHIS TEMPRANILLO** Spain

**MILLEFIORI MONTEPULCIANO** Italy

# WHITE

**RAPIDO PINOT GRIGIO** Italy

**STREV MOSCATO** Italy

**SYCAMORE LANE CHARDONNAY** California

**OFILLIO DA CONDESA ALBARINO** Spain

**CRAYFISH COVE** New Zealand

**PURATO WHITE BLEND** (organic) Italy

**VAL DE LOIRE ROSÉ** France

**CARL GRAFF RIESLING** Germany

**CA FURLAN PROSECCO** Italy

*wine + beer flights*

**PICK ANY 4 WINES \$20**

**PICK ANY 4 BEERS \$18**

**MONDAY SPECIAL 50% OFF FLIGHTS**

# DRAFTS

## GUINNESS

4.2% ABV, Ireland \$8.5

## LAGUNITAS IPA

6.2% ABV, California \$9.5

## BROOKLYN LAGER

5.2% ABV, Brooklyn, NY \$8.5

## KROMBACHER PILSNER

4.8% ABV, Germany \$9

## MODELO ESPECIAL

4.4% ABV, Mexico \$9

## SIERRA NEVADA PALE ALE

5.6% ABV, California \$9

## BLUE MOON

5.4% ABV, Colorado \$9.5