

THE TEAL TURNIP
SPRING DINNER MENU

CHARCUTERIE – 20, 29

CHEF'S CHEESE SELECTION AND CURED MEATS*

SERVED WITH PICKLED VEGETABLES, FRUIT PRESERVES, HOPPED MUSTARD, AND CRACKERS

SEASONAL HOUSE TABLE BREAD – 7

BACON FAT FOCACCIA, HOT HONEY

TRUFFLE FRIES – 6

CRISPY COATED, TRUFFLE POWDER, PINK SALT, GRUYERE CHEESE, DIJONAISE

PEA FUNK SALAD – 11

BABY GREENS, SPRING PEA PUREE, RED ONIONS, WASABI PEAS, BLUE CHEESE, LEMON VINNY

CAHONES - 10

HOUSE GROUND BRISKET MEATBALLS, CHERRY COLA BBQ SAUCE, CRUSTY BREAD

FISH & GREENS - 17

SEARED SCALLOPS*, LUCKY LOCAL FIELD PEAS, BACON JAM, CHARRED KALE, RED WINE VINNY

THAT DISH IS VEGAN? - 14

WHITE BEAN CASSOULET, BBQ TRUMPET MUSHROOMS, GARLIC KALE, RED WINE AGRIDOLCE, CORNBREAD IF YOU'RE VEGETARIAN

WHISKEY AND COKE CHICKEN - 13

DRUMS, STICKY SMOKY REDUCTION, CHARRED, HAPPY SCALLION, BELLAVITANO CRUMBLES, ROASTED CARROT PUREE

CARBONARA - 14

BLACKENED SALMON*, RISOTTO, CRISPY PROSCIUTTO, SNAP PEAS, JAMMY EGG*

CHEEKY - 16

ROSEMARY BRAISED BEEF CHEEK, GOAT CHEESE POLENTA, SCALLION PESTO, JUS

HIGH STAKES - 18

GRILLED JUNIPER STRIP STEAK,* FRIED OYSTER SHROOM, MISO THYME BUTTER, SALT CURED EGG YOLK*

WAKE AND BAKE - 17

COFFEE CRUSTED PORK TENDERLOIN*, SWEET CORN PUREE, GRILLED BROCCOLI, BALSAMIC REDUX

IF YOU HAVE ALLERGIES OR DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER

*CONSUMER ADVISORY: THESE ITEMS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED PROTEINS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE UNDERLYING MEDICAL CONDITIONS.