

THE TEAL TURNIP  
FALL 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

SPENT BEER GRAIN PRETZEL BOULE, HOPPED MUSTARD, BEER CHEESE

TRUFFLE FRIES – 6

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

THINK PINK – 11

ROASTED BEET AND PARSNIP SOUP, PROSCIUTTO POWDER, FETA CREMA, HERB CRACKER

GOURDEOUS – 13

PICKLED PUMPKIN AND ONION BRUSCHETTA, HERB WHIPPED RICOTTA, PEAR AGRIDOLCE,  
HAPPY SCALLION, GRILLED BAGUETTE

GROOVIN TO THE BEET – 12

ARUGULA, ROASTED RED AND GOLD BEETS, CANDIED NUTS, BLUE CHEESE, APPLE VINNY  
ADD BLACKENED CHICKEN – 4      ADD BLACKENED SALMON\* - 5

CAHONES – 10

HOUSE GROUND BRISKET MEATBALLS, SMOKY MAPLE BOURBON BBQ SAUCE, CRUSTY BREAD

CRUISIN IN MY BUCATI - 15

BUCATINI NOODLE PASTA, HOUSE POMODORO, BRISKET MEATBALLS, ROMANO, BASIL

FISH AND GREENS - 17

BLACKENED SCALLOP\*, WHITE BEAN HUMMUS, MUSTARD GREENS, SMOKY TOMATO VINNY

JUST KEEP SWIMMING – 16

SUMAC SALMON\*, SUNDRIED TOMATO RISOTTO, ACORN SQUASH COULIS, GREENS

PIG EN PROVENCE- 15

PORK\* FINE HERBS, CARROT PUREE, STEWED VEGETABLE RATATOUILLE, BALSAMIC GLAZE

I WOULD DO ANYTHING FOR LOVE – 15

CHICKPEA MEATLOAF, WHIPPED SWEET POTATO, MAPLE BBQ, ROASTED CAULIFLOWER

DUCK\* SEASON - 20

SAGE BREAST, GRILLED ZUCCHINI, BLUE CHEESE POLENTA, L'ORANGE REDUCTION

WABBIT SEASON – 20

BRAISED RABBIT, CARROT GNOCCHI, SHROOMS, FOREST GREENS, HERB WINE JUS

FIGHTING VAMPIRES - 19

JUNIPER STRIP STEAK\*, GARLIC BLEU BUTTER, BIG ASS FRITES, CAESAR GRILLED ASPARAGUS

**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.