

THE TEAL TURNIP
LATE SUMMER EARLY FALL SWING HARVEST 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
BRUH, GARLIC KNOTS, PARSLEY CHIMI, POMODORO SAUCE

TRUFFLE FRIES – 6
CRISPY COATED, TRUFFLE POWDER, PINK SALT, GRUYERE CHEESE, DIJONAISE

YOU'RE A CUTE-CUMBER - 13
BABY GREENS, CUKE ROLLS, RADISH, BLUE CRUMB, SUNFLOWER SEEDS, GREEN GODDESS VINNY
ADD BLACKENED CHICKEN - 4

FANCY PANTZ – 13
PANZANELLA TOAST, PETITE SALADE, TOMATO JAM, SEASONAL VEGGIES, BASIL VINNY

GOURDEOUS – 13
PICKLED PUMPKIN AND ONION BRUSCHETTA, HERB WHIPPED RICOTTA, PEAR AGRIDOLCE,
HAPPY SCALLION, GRILLED BAGUETTE

CAHONES - 10
HOUSE GROUND BRISKET MEATBALLS, CHERRY COLA BBQ SAUCE, CRUSTY BREAD

NOT YOUR AVERAGE LUMP CRAB CAKES – 18
BLOODY MARY COCKTAIL SAUCE, LEMON VINNY, GREENS

FISHY -SOISSE - 17
BLACKENED SCALLOP, SWISS CHARD, DELICATE POTATO SOUP, SCALLION PESTO, BLISTERED
GARBANZO BEAN

WALKS LIKE A DUCK - 20
SAGE BREAST, GRILLED ZUCCHINI, BLUE CHEESE POLENTA, L'ORANGE REDUCTION

SPIRALING - 14
SWEET POTATO TORNADO, VEGAN WHITE CHILI, GRILLED PEPPER RELISH

STRACOTTO – 17
ITALIAN BRAISED BEEF, RUSTIC ORECCHIETTE PASTA, TOMATO BRODO, GREMOLATA

SWIMMING UPSTREAM - 15
SALMON, CARROT PUREE, VEGAN RATATOUILLE, FENNEL, BALSAMIC GLAZE

MIST STEAK - 18
JUNIPER STRIP, GARLIC ROSEMARY OIL, SMOKED THYME BALSAMIC, TABLESIDE, CRISPY
PARSNIPS, CHARRED BROCCOLI, HERB DUST

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.