THE TEAL TURNIP
SPRING DINNER MENU

CHARCUTERIE - SMALL 25, LARGE 31
CHEFS 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 (contans sneaky gluten)
NDUJA WANNA GET THIS TOO? - 10
roasted red pepper hummus, Nduja salame* spread, Torn siano mozz, herb oil, lavosh
OMG SDTCA - 10
SUNDRIED TOMATO AND CHEVRE RISOTTO, CRISPY FRIED CROQUETTE, BASIL YOGURT
DON CHAYOTE - 13
PICKLED CHAYOTE SLAW, WHIPPED FETA, STRAWBERRY AGRIDOLCE, GRILLED BAGUETTE, SCALLION
PEA FUNK SALAD - 12
baby Greens, Spring pea puree, red onions, wasabi peas, blue cheese, lemon vinny
add blackened Chicken - 4 ADD blackened Salmon* - 5
CAHONES - 10
HOUSE GROUND BRISKET MEATBALLS, CHERRY COLA BBQ SAUCE, CRUSTY BREAD (CONtans sneaky guten)
WHISKEY AND COKE CHICKEN - 13
TWO DRUMS, STICKY SMOKY REDUCTION, CHARRED, HAPPY SCALLION, ROMANO, WHIPPED UBE
HOW WE ROLL - 16
HERB RICOTTA STUFFED, GRILLED EGGPLANT ROLLATINI, ROASTED CARROT PUREE, ARUGULA,
RED WINE AGRIDOLCE
FISH \& GREENS - 17
SEARED SCALLOPS*, LUCKY LOCAL FIELD PEAS, BACON JAM, CHARRED KALE, RED WINE VINNY
RAINBOW CONNECTION - 15
SWEET POTATO TORNADO, ZESTY RAINBOW BBQ BEANS, FROU FROU GREEN STUFF, CORNBREAD
CARBONARA - 16
BLACKENED SALMON*, ROMANO RISOTTO, CRISPY PROSCIUTTO*, SNAP PEAS, JAMMY EGG*
CHEEKY - 18
ROSEMARY BRAISED BEEF CHEEK, GOAT CHEESE POLENTA, DANDELION PESTO, JUS
WAKE AND BAKE - 17
COFFEE CRUSTED PORK TENDERLOIN*, SWEET CORN PUREE, GRILLED BROCCOLI, BALSAMIC REDUX
HIGH STAKES - 19
GRILLED JUNIPER STRIP STEAK*, FRIED OYSTER SHROOM, MISO THYME BUTTER, SALT CURED EGG*

