

THE TEAL TURNIP
SUMMER 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

BRAZILIAN PAO DE QUEIJO CHEESY POPOVERS, SUNDRIED TOMATO PESTO NATURALLY GLUTEN FREE

TRUFFLE FRIES – 6

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

TAY'S SALAD - 13

BABY KALE, RED ONION, RADISH, CUCUMBER, CASHEWS, BALSAMIC VINNY, GOAT CHEESE CROQUETTE

ADD BLACKENED CHICKEN - 4

NOT YOUR AVERAGE LUMP CRAB CAKES – 17

BLOODY MARY COCKTAIL SAUCE, LEMON VINNY, GREENS

MOD TOM - 14

BURRATA, FRESH AND GRILLED TOMATOES, PICKLED PEACH, BASIL CREAMEAUX, LEMON CURD, MICROS, BAGUETTE

CAHONES - 10

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

FISH AND GREENS - 17

SEARED SCALLOPS,* BLACK EYED PEA HUMMUS, RED PEPPER COULIS, SALT CURED EGG YOLK*, LACINATO KALE

SOUTH SIDE CHICKEN - 14

DRUMS, STICKY MUSTARD REDUCTION, SCALLION, CAJUN CORN MACQUE CHOUX

VEGAN OF THE MONTH CLUB - 14

CARROT RISOTTO, TARRAGON PESTO, TOMATO KALE SALADE, GRILLED SQUASH

CEVI-CHE LIVES - 15

CITRUS POACHED ROUGHY FISH, TOMATO RED ONION CUKE SERRANO, MOJO VINNY, TORTILLA CHIPS

BEEF TONGUE TACO - 12

GRILLED TORTILLAS, CURTIDO, PICKLED RED ONION, SHAVED RADISH, COTIJA

ALL AMERICAN - 18

JUNIPER STRIP STEAK*, BTF POTATOES, BLACK GARLIC BUTTER, GREEN BEANS

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.