

THE TEAL TURNIP
WINTER 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
SMOKED SALT MILK BREAD, HONEY BUTTER

TRUFFLE FRIES – 6
CRISPY COATED, TRUFFLE POWDER, PINK SALT, GRUYERE CHEESE, DIJONAISE (CONTAINS SNEAKY GLUTEN)

THE DEVIL YOU KNOW – 7
BACON JAM STUFFED DATES, SMOKEY MARCONA ALMOND, FUNKY BLUE, BALSAMIC REDUX

AUNTY KOOCHO – 8
ROASTED CHICKEN HEARTS, SWEET CORN PUREE, PASILLA VINAIGRETTE, HAPPY SCALLION

ITS ALL GREEK TO ME - 7
GREEK WHITE BEAN DIP, FROU FROU GREEN STUFF, GRILLED PITA

PSYCHO KILLER KEFTA SATAY – 10
HERB GROUND TURKEY SKEWERS, PLANCHA, MASHED LENTILS, LEMON YOGURT, PERI SAUCE

I YAM WHAT I YAM – 13
PETITE SWEET POTATO CONFIT, LEMON MASCARPONE, FENNEL AGRIDOLCE, GRILLED BREAD

LIKE YOU GOT A PEAR – 12
BABY KALE, POACHED PEAR, FUNKY BLUE, CAJUN CASHEWS, CIDER VINNY
ADD BLACKENED CHICKEN – 4 ADD BLACKENED SALMON* - 5

CAHONES – 10
HOUSE GROUND BRISKET MEATBALLS, SMOKY MAPLE BOURBON BBQ SAUCE, CRUSTY BREAD

BOURBON CHICKEN - 12
STICKY GLAZED DRUMS, SWEET POTATO PUREE, GREEN DUST

ONE PASTA WITH MEATLESS BALLS – 15
ZUCCHINI ZOODLES, POMODORO, MESQUITE BLACK BEAN CROQUETTES (PSST VEGAN AND GLUTEN FREE)

KRABBY PATTY – 17
SALMON CAKES, MISO MURASAKI CURD, PETITE SALAD, LEMON VINNY (CONTAINS NO CRAB)

BRAISE THE ROOF -18
ROSEMARY SHORT RIB AND DEMI, TROFIE PASTA, CRUNCHY CITRUS CRUMBS

RODNEY'S FISH – 20
CATCH FISH, WHITE BEAN CASSOULET, EGGPLANT KAPONATA, GARLIC GREENS

ALIGOT-TAY TEARS – 19
JUNIPER STRIP STEAK*, CHEESY SURRENDER POTATOES, ROASTED GARLIC BUTTER, 'SPROUTS

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.