



# TOMLIN DINNER MENU

WELCOME BACK!! WE'VE MISSED YOU!!

CURED MEAT BOARD 18/25

JERK FARRO FALAFEL 13

almond romesco, coconut crema, cucumber, pineapple

PORK BELLY 14

apple butter, baby kale, red fox cheddar, granny smith

KARAAGE 14

japanese fried chicken, pickled shitake, kale, honey miso

CHARRED BROCCOLI 14

street corn aioli, salsa seca, feta, peanuts, pickled corn

SHRIMP "LAKSA" 16

coconut fried rice, fried tofu, cucumber, lime

SALMON AND QUINOA SLAW 16

candied salmon, beets, tahini and goat cheese vinaigrette

BEEF VINDALOO TARTARE 17

ginger, shallot, raita, fried naan, crispy chickpeas

TAGLIATELLE 25

confit cornish hen, pancetta, butternut squash, kale, walnuts

RICOTTA GNOCCHI 26

braised beef shoulder, sweet potato puree, sage pesto, feta

GRILLED SAUSAGE 28

grilled radicchio, shropshire cheese, brown butter, brussels sprouts

CHICKEN SCALOPPINI 29

pastina, pork ragu, stracciatella, basil, nutmeg

RAINBOW TROUT 29

spaetzle, green beans, bacon, dill salsa verde, horseradish cream

SIDE OF GREENS 6/11

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XL DRY AGED RIBEYE MP

smashed potato, duck confit, roasted mushrooms and shallots,  
beef fat steak butter, and arugula salad

\* not all ingredients are listed, ask your server for details\*