

# TAPROOT

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## SMALL PLATES

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**\* NORTH SHORE MALPAQUE OYSTERS (3)...11**

CT Sugar Kelp Tosazu Sauce, Smoked Trout Roe (gf)

**\* CURED TUNA ...12**

Burnt Peas, Pickled Knot Weed, Horseradish, Smoked Evoo (gf)

**\*RAW OCEAN TROUT...14**

Fried Black Rice, Aji Amarillo, Seasoned Soy, Furikake (gf)

**\*AGED STEAK TARTARE...17**

Traditional Garnish, Egg Sauce, Fried Potato, Truffle Dust (gf)

**OYSTER MUSHROOM TEMPURA...13**

Fermented Shallot Aioli, Sansho Pepper, Dried Orange (gf,vv)

**CHILLED ASPARAGUS...14**

Smoked Onion Sauce, Marinated Salmon Roe, Bottarga (gf)

**FRIED OCTOPUS & POTATOES...18**

Squid Sauce, Asparagus (gf)

**STICKY LAMB RIB CONFIT...18**

Tamarind "BBQ", Herbs, Fish Sauce/Lime Dressing (gf)

**RAZOR CLAM TOAST...14**

8 hr. Sofrito, Wave Hill Bread, Aioli



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## BIG PLATES

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**SKATE...24**

Brown Butter, Pickled Green Strawberries, Fava Beans, Pistachio, Lemon Verbena (gf)

**\* DURAC PORK CHOP...29**

Black Rice, Hakurei Turnips, Spinach, Nam Prik Poa (gf)

**\* MOULARD DUCK BREAST...32**

Crushed Green Chickpeas, Snap Peas, Duck Jus (gf)

**\* BURGER & FRIES 4oz...13 / 8oz...18**

Black Garlic Aioli, Smoked Onion Jam, Cheddar, Bacon, Lettuce, Sesame Brioche

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## SIDES

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**KENNEBEC FRIES...6**

Smoked Garlic Aioli (gf,v)

**GEM LETTUCE...10**

Lemon Vinaigrette, Radishes (gf,vv)

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## DESSERT

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**DARK CHOCOLATE BUDINO...12**

Salted Caramel Popcorn, Dulce de Coconut, Hazelnuts (gf, v)

**OLIVE OIL CAKE...11**

Smoked Ice Cream, Lemon Curd, Marcona Almonds

v-vegetarian, vv-vegan, gf-gluten free

\*thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness