

# TAPROOT

---

## SMALL PLATES

---

**\* COPPS ISLAND OYSTERS (3)...11**

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

**\*MAINE UNI & OLIVE OIL...14**

Hand Pulled Wave Hill Focaccia, Chives, Smoke Olive Oil

**WAVE HILL WILD YEAST SOURDOUGH...8**

Smoked Butter, Garden Radishes (v)

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

Fermented Pineapple Broth, Asian Pear, Jalapeno, Cilantro (gf)

**\*RAW FLUKE FROM RHODE ISLAND...16**

Ponzu Pistachio, Smoked Olive Oil, Mizuna

**\*LAMB TARTARE...17**

Traditional Garnish, Curry Mayo, Egg Yolk, Wave Hill Bread

**STRAWBERRY & SNAP PEAS...15**

Basil, Strawberry Vinegar, Sheep's Milk Ricotta (v, gf)

**CHARRED NAPA CABBAGE...14**

Smoked Crème Fraiche/Dill Dressing, Parsley, Hazelnuts (v, gf)

**MELON...12**

Tamarind Lime Dressing, Herbs, Bottarga (gf)

**CAULIFLOWER...16**

Parmesan Dressing, Boquorrone, (gf,v)



---

## BIG PLATES

---

**OCEAN TROUT...24**

Green Chickpeas, Mizuna, Mustard Greens,  
Green Almonds, Olives (gf)

**BREAST OF POULET ROUGE CHICKEN...24**

Nori Sauce, Potato Pave, Braised Greens (gf)

**\*FLAT IRON STEAK...32**

Black Summer Truffle Bordelaise,  
Smoked Onion Soubise, Porcini, Flowering Broccoli

**BRAISED RABBIT GNOCCHI...24**

Roman Style Gnocchi, Mushrooms, Tatsoi Greens, Parmesan

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

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

~ Side Salad or Fries Available Upon Request ~

---

## DESSERT

---

**FENNEL PANNA COTTA...12**

Macerated Fort Hill Strawberries, Fennel Pollen,  
Pistachio, Thai Basil (gf, v)

**OLIVE OIL CAKE...11**

Smoked Ice Cream, Lemon Curd, Marcona Almonds (v)

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

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