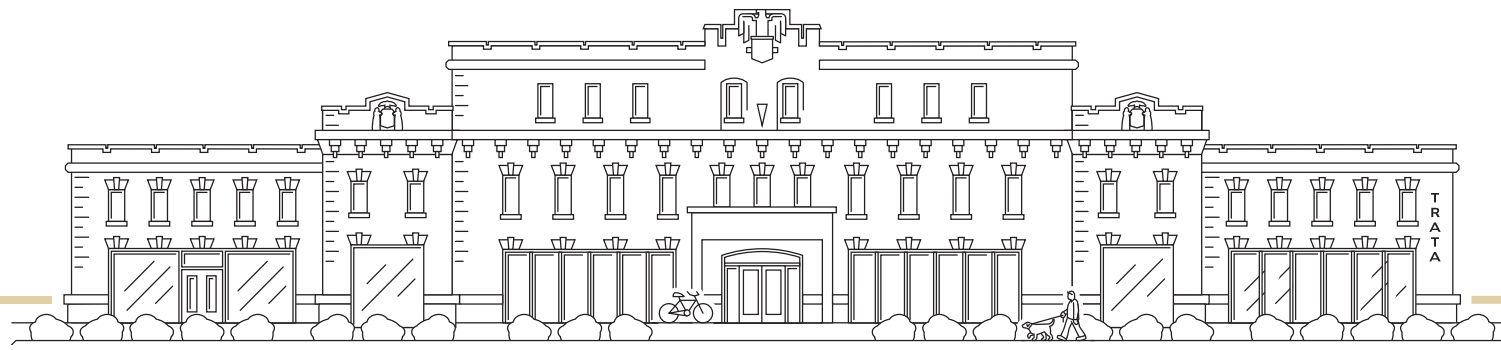


tr@ta

the restaurant at the armory



sharing plates

SOFT PRETZELS | 8

house-made honey mustard & beer cheese

TEMPURA SHISHITO PEPPERS | 9

togarashi seasoning, yum yum sauce

NACHOS | 16

house-made chorizo sausage, cheddar jack cheese, beer cheese, tomato & roasted corn salsa, jalapeños, and a sweet & smoky ranch

BUTTERMILK CHICKEN FINGERS | 11

24 hr brine, house-made honey mustard

CHICKEN WINGS | 16

[10] finished on grill, with house-made buffalo bbq sauce and blue cheese

STEAMED BUNS | 11

[3] slow roasted pork belly, hoisin, sriracha mayo, pickled cucumber, crumbled cashews

DUCK QUESADILLA | 15

duck confit, gruyere cheese, sage mascarpone, dried cranberries, crème fraîche

LETTUCE WRAPS | 11

pan-asian chicken stir fry, iceberg lettuce cups with spicy soy and cashew dipping sauce

BLACKENED FISH TACOS | 16

[3] market fish, mango salsa, cojita cheese, jalapeño ranch, cilantro

BRAISED BEEF TACOS | 18

[3] achiote marinated braised beef, heirloom tomato pico de gallo, serrano chili salsa verde, cojita cheese, cilantro

soup & salads

NEW ENGLAND CLAM CHOWDER

CUP | 6 BOWL | 8

TOMATO-PARMESAN

CUP | 6 BOWL | 8

HOUSE | 8

mixed field greens, tomato, onion, carrot, cucumber, white balsamic vinaigrette

CAESAR | 11

romaine, e.v. olive oil, roasted garlic, parmesan cheese, garlic-black pepper crostini, white anchovy dressing

BRUSSELS SPROUTS | 15

poached and chilled leaves, diced tomatoes, pan fried prosciutto, truffled fried onions, asiago-lemon vinaigrette

CHOPPED CHICKEN COBB | 16

romaine greens, hard boiled egg, cucumber, tomato, thick cut bbq bacon, chicken breast, roasted jalapeño-blue cheese dressing

SOUTHWEST | 11

chopped romaine, roasted corn, black beans, tomato, avocado, bacon, and a chipotle-lime vinaigrette

ADD A PROTEIN:

GRILLED CHICKEN | 5

STRIP STEAK | 14

GRILLED SALMON | 8

burgers & MORE

Come with french fries or side salad. All breads come fresh baked from the Village Bakery & Cafe.

All of our burgers are cooked medium unless otherwise specified.

ADD:

BACON | 3

FRIED EGG | 2

AVOCADO | 3 DOUBLE BURGER | 5

THE TRATA | 14

7oz ground beef, american cheese, lettuce, tomato, special sauce

WAGYU | 16

8oz kobe style American wagyu beef, aged cheddar, frizzled onions, sweet & smoky mayo

VEGGIE | 13

black bean burger with lettuce, tomato, onion, roasted garlic aioli

FRENCH ONION GRILLED CHEESE | 15

sherry thyme caramelized onions, havarti cheese, gruyere cheese, sourdough bread, served with charred tomato-parmesan soup

PORK BELLY BANH MI | 16

lemongrass braised pork belly, smoked pork pate, pickled vegetables, sriracha mayo, cilantro, french baguette

NASHVILLE CRISPY CHICKEN | 15

fried chicken with brown sugar hot sauce, pickles, garlic mayo

large plates

CHICKEN MILANESE | 20

panko & herb crusted chicken cutlet, arugula, apple fennel salad, pickled shallot, lemon-basil aioli, asiago cheese, grilled lemon

PAN SEARED SALMON | 24

shitake mushroom, cipollini onion, edamame, roasted carrot, winter-squash puree, yuzu-cherry vinaigrette

THICK CUT BERKSHIRE PORK CHOP | 22

24hr citrus beer brine, with a Carolina gold bbq sauce, baked beans and mac & [beer] cheese

N.Y. STRIP STEAK | 30

12oz. strip with buttermilk fried fingerling potatoes, chipotle-honey brussels sprouts, and a bordelaise sauce

LINGUINI AND CLAMS | 25

charred corn, cherry tomatoes, parmesan, and a spicy Italian salami sauce

sides

ALL SIDES | 6

FRENCH FRIES

MAC & CHEESE

TRATA SIDE SALAD

CHIPOTLE HONEY BRUSSELS SPROUTS

BBQ BAKED BEANS

EXECUTIVE CHEF | Rory Artz

sweets

CAST IRON CHOCOLATE CHIP COOKIE | 10 | COOKIES & CREME BAR | 8

DOUBLE CHOCOLATE LAYER CAKE | 10 | SORBET | 6 | ICE CREAM | 6

wine BY THE GLASS

white

SPARKLING | 8 (187ml)

“SOFIA” Francis Ford Coppola Wines - Napa, California

PROSECCO | 7

BENVOLIO - Prosecco, Italy

ROSE | 8

GRAND JARDIN - Provence, France

SAUVIGNON BLANC | 8

THE CROSSINGS - Marlborough, New Zealand

PINOT GRIGIO | 7

CARLETTO - Veneto, Italy

CHARDONNAY | 7

BEAULIEU VINEYARDS, Coastal Estates - California

CHARDONNAY | 12

MEIOMI VINEYARDS - Sonoma, California

GLENORA | 8

RED TAIL RIDGE - Seneca Lake, New York

red

PINOT NOIR | 8

MURPHY GOODE - Sonoma, California

MERLOT | 8

“THE VELVET DEVIL” Charles Smith Wines - Washington

CABERNET SAUVIGNON | 7

CALLAWAY - Central Coast, California

CABERNET SAUVIGNON | 12

JOEL GOTT - Napa, California

MALBEC | 8

PORTILLO - Mendoza, Argentina

SHIRAZ | 10

LAYER CAKE - Barossa Valley & McLaren Vale, Australia

beer & wine wall



SCAN CODE
for full list of
beer & wine wall
beverages