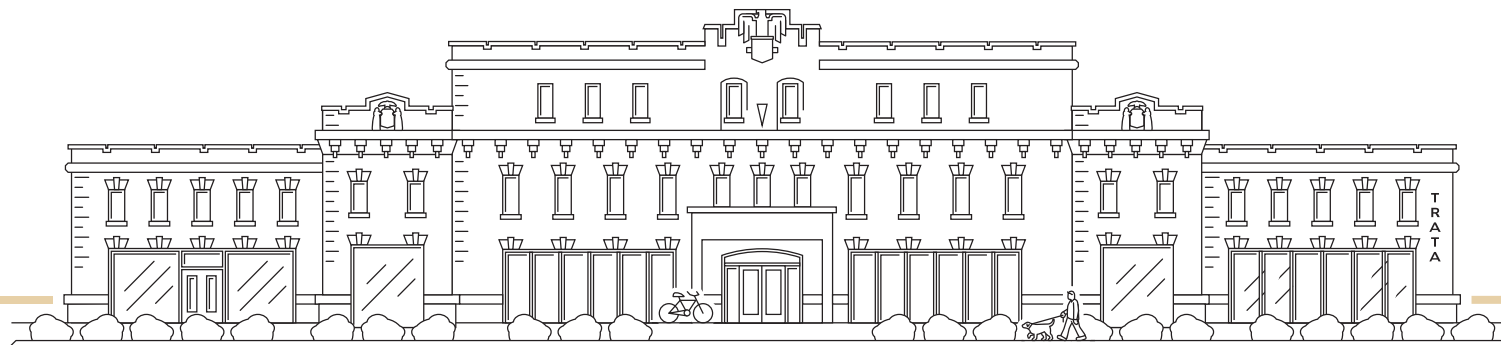


# tr@ta

the restaurant at the armory



## sharing plates

### SOFT PRETZELS | 9.50

house-made honey mustard & beer cheese

### TEMPURA SHISHITO PEPPERS | 10.75

togarashi seasoning, yum yum sauce

### NACHOS | 17.50

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

### BUTTERMILK CHICKEN FINGERS | 13.75

24 hr brine, house-made honey mustard

### CHICKEN WINGS | 17.50

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

### STEAMED BUNS | 12.50

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

### DUCK QUESADILLA | 16.50

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

### LETTUCE WRAPS | 12.75

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

### BLACKENED FISH TACOS | 16.75

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

### BRAISED BEEF TACOS | 18.75

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

## soup & salads

### NEW ENGLAND CLAM CHOWDER

CUP | 7 BOWL | 9

### TOMATO-PARMESAN

CUP | 7 BOWL | 9

### HOUSE | 9

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

### CAESAR | 12.50

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

### BRUSSELS SPROUTS | 16.75

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

### CHOPPED CHICKEN COBB | 18.50

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

### SOUTHWEST | 13.75

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

ADD A PROTEIN:

GRILLED CHICKEN | 6

GRILLED SALMON | 9

## 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 | 3.75 FRIED EGG | 2.50

AVOCADO | 3.75 DOUBLE BURGER | 6.50

### THE TRATA | 15.75

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

### WAGYU | 19.50

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

### VEGGIE | 14.50

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

### FRENCH ONION GRILLED CHEESE | 16.50

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

### PORK BELLY BANH MI | 16.75

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

### NASHVILLE CRISPY CHICKEN | 16.75

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

## large plates

### CHICKEN MILANESE | 24

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

### PAN SEARED SALMON | 29

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

### THICK CUT BERKSHIRE PORK CHOP | 28

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

### N.Y. STRIP STEAK | 36

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

### LINGUINI AND CLAMS | 28

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

## sides

ALL SIDES | 7

FRENCH FRIES

MAC & CHEESE

TRATA SIDE SALAD

CHIPOTLE HONEY BRUSSELS SPROUTS

BBQ BAKED BEANS

## sweets

CAST IRON CHOCOLATE CHIP COOKIE | 12 | COOKIES & CREAM BAR | 9

DOUBLE CHOCOLATE LAYER CAKE | 12 | SORBET | 7 | ICE CREAM | 7

## wine BY THE GLASS

### white

SPARKLING (187ml) 9

Sofia 'Blanc de Blancs' | California

PROSECCO 8

Benvolio | Veneto, Italy

ROSE 9

Grand Jardin | Provence, France

PINOT GRIGIO 8

Carletto | Veneto, Italy

SAUVIGNON BLANC 9

The Crossings | Marlborough, NZ

CHARDONNAY 8

BV 'Coastal Estates' | California

CHARDONNAY 13

Meiomi Vineyards | California

RIESLING 9

Glenora | Seneca Lake, New York

### red

PINOT NOIR 9

Murphy Goode | California

MERLOT 9

'The Velvet Devil' | Colombia Valley, WA

CABERNET SAUVIGNON 8

Callaway | California

CABERNET SAUVIGNON 13

Joel Gott | California

MALBEC 9

Portillo | Mendoza, Argentina

SHIRAZ 11

Layer Cake | South Eastern Australia

## beer & wine wall



SCAN CODE  
for full list of  
beer & wine wall  
beverages

EXECUTIVE CHEF | Rory Artz