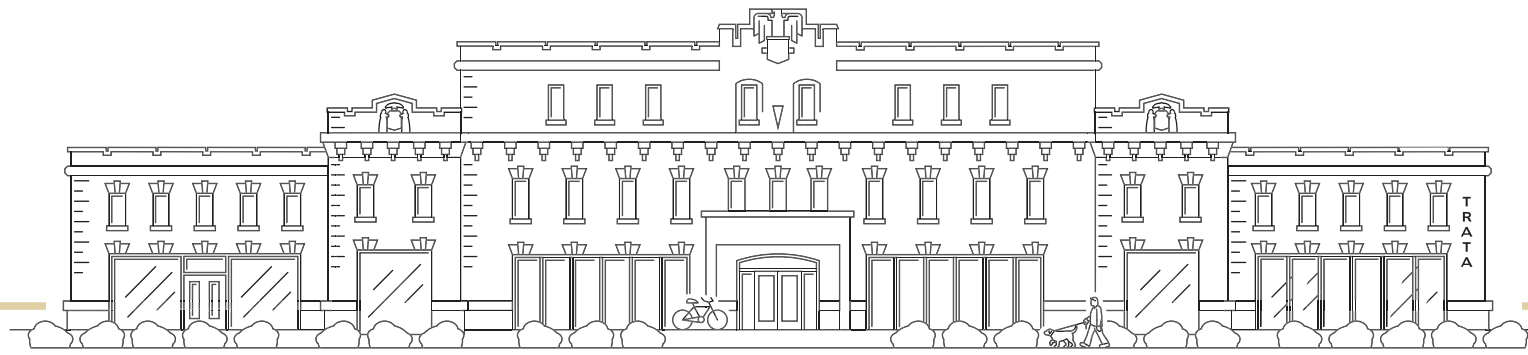


# tr@ta

the restaurant at the armory



## sharing plates

### SOFT PRETZELS | 9.50

housemade honey mustard & beer cheese

### TEMPURA CAULIFLOWER | 11.25

buffalo sauce, pickled jalapeños, celery, arugula and blue cheese

### NACHOS | 17.50

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

### BUTTERMILK CHICKEN FINGERS | 13.75

24hr brine with housemade honey-mustard

### CHICKEN WINGS | 17.50

[10] finished on the grill with housemade buffalo bbq sauce and blue cheese

### STEAMED BUNS | 12.50

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

### DUCK QUESADILLA | 16.50

duck confit, gruyere cheese, sage mascarpone and dried cranberries served with crème fraîche

### LETTUCE WRAPS | 12.75

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

### BLACKENED FISH TACOS | 16.75

[3] market fish, mango salsa, cotija cheese, jalapeño ranch, pickled jalapeños, lettuce, and fresh cilantro

### BRAISED CHICKEN TACOS | 13.75

[3] achiote marinated chicken thighs, fire-roasted tomato salsa, cotija cheese, salsa verde, lettuce and fresh cilantro

EXECUTIVE CHEF | Rory Artz

## salads & soups

### HOUSE | 9

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

### CAESAR | 12.5

romaine, extra virgin olive oil, parmesan cheese, garlic-black pepper croutons, white anchovy dressing

### BRUSSELS SPROUTS | 16.75

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

### CHOPPED CHICKEN COBB | 18.50

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

### SOUTHWEST SALAD | 14.75

chopped romaine, fire-roasted tomato salsa, grilled corn, pepitas, avocado, cotija cheese, citrus vinaigrette

ADD A PROTEIN

GRILLED CHICKEN | 6

GRILLED SALMON | 9

### NEW ENGLAND CLAM CHOWDER

CUP | 7 BOWL | 9

### TOMATO-PARMESAN

CUP | 7 BOWL | 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 BURGER | 15.75

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

### WAGYU BURGER | 19.50

8oz kobe-style american wagyu beef, aged cheddar, frizzled onions and sweet & smoky mayo

### VEGGIE BURGER | 14.50

black bean burger, lettuce, tomato, onion and vegan roasted garlic aioli

### FRENCH ONION GRILLED CHEESE | 16.50

sherry-thyme caramelized onions and havarti & gruyere cheeses on sourdough bread served with charred tomato-parmesan soup

### PORK BELLY BAHN MI | 16.75

lemongrass braised pork belly, smoked pork pate, pickled vegetables, sriracha mayo and cilantro on fresh baguette

### NASHVILLE CRISPY CHICKEN | 16.75

fried chicken with brown sugar hot sauce, pickles and garlic mayo on a VBC bun

## 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

olive oil confit potatoes, sautéed seasonal vegetables, blackened corn beurre blanc

### GRILLED PORK CHOP | 34

crispy herb & chipotle potatoes, roasted carrots, and a cipollini onion-mustard demi

### NY STRIP STEAK | 36

12oz strip with roasted garlic mashed potatoes, truffle-parmesan grilled broccolini, cipollini onion bordelaise

### BLACKENED SHRIMP CAMPANELLE | 23

blackened shrimp, calabrian chile cream, fire-roasted tomatoes & peppers, smoked mozzarella, basil gremolata  
vegetarian option available | 18

## sides

ALL SIDES | 7

FRENCH FRIES

MAC & CHEESE

TRATA SIDE SALAD

PARMESAN BROCCOLINI

with roasted garlic-chili butter

## 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 & rosé

SPARKLING [187ml] 10.50

Sofia 'Blanc de Blancs' | California

PROSECCO 9

Benvolio | Veneto, Italy

PINOT GRIGIO 9

Carletto | Veneto, Italy

SAUVIGNON BLANC 9.75

The Crossings | Marlborough, NZ

CHARDONNAY 8

BV 'Coastal Estates' | California

CHARDONNAY 13.50

Meiomi Vineyards | California

RIESLING 9

Glenora | Seneca Lake, New York

ROSÉ 11

Bieler Pere et Fils Sabine | Provence, FR

### red

PINOT NOIR 9.75

Murphy Goode | California

MERLOT 10

'The Velvet Devil' | Colombia Valley, WA

CABERNET SAUVIGNON 8.75

Callaway | California

CABERNET SAUVIGNON 13.5

Joel Gott | California

MALBEC 9.75

Portillo | Mendoza, Argentina

SHIRAZ 11.25

Layer Cake | South Eastern Australia

## beer & wine wall



SCAN CODE  
for a full list  
of beer & wine  
wall selections