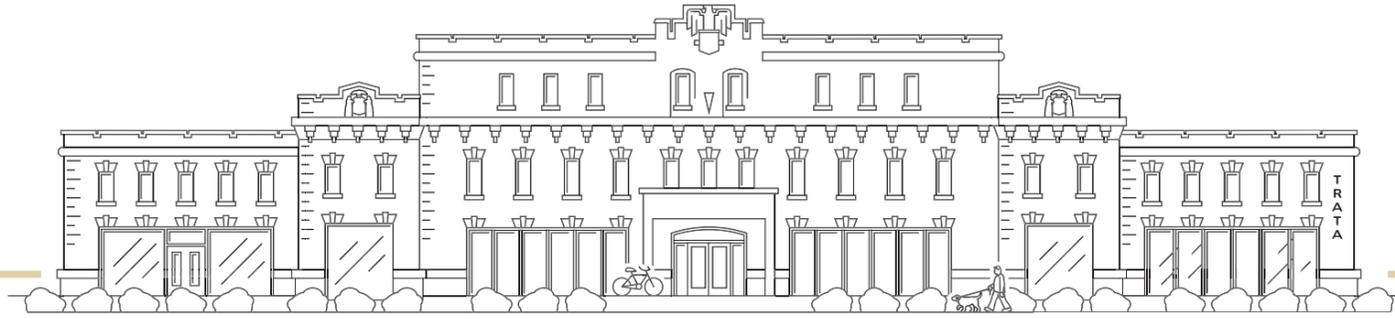


tr@ta

the restaurant at the armory



sharing plates

SOFT PRETZELS | 11.00

housemade honey mustard & beer cheese

TEMPURA CAULIFLOWER | 11.25

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

CARNITAS NACHOS | 17.50

braised pork carnitas, cheddar-jack cheese, tomatillo salsa, pickled jalapeños, beer cheese sauce, jalapeño ranch

BUTTERMILK CHICKEN FINGERS | 15.00

24hr brine with housemade honey-mustard

CHICKEN WINGS | 17.50

[10] finished on the grill served with housemade blue cheese - choice of sauce: buffalo | honey bourbon | nashville hot dill dry rub

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 SHRIMP TACOS | 15.00

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

CARNITAS TACOS | 15.00

[3] marinated slow-braised pork shoulder, tomatillo salsa verde, pickled red cabbage, goat cheese, fresh cilantro, corn tortilla

salads & soups

HOUSE | 10

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

CAESAR | 13.50

romaine, parmesan cheese, garlic-black pepper croutons, anchovy caesar 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

ROASTED BEET & GOAT CHEESE | 17.00

beets, fried goat cheese, arugula, candied hazelnuts, rosemary-honey balsamic vinaigrette

ADD A GRILLED PROTEIN

CHICKEN | 6 SALMON | 9

TOMATO-PARMESAN CUP 7 | BOWL 9

charred tomatoes and creamy parmesan

FRENCH ONION | BOWL 11

herb croutons, melted gruyère

sides

ALL SIDES | 7

FRENCH FRIES

MAC & CHEESE

TRATA SIDE SALAD

PARMESAN BROCCOLI RABE
with roasted garlic-chili butter

burgers & MORE

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

ADD

BACON | 3.75 FRIED EGG | 2.50

AVOCADO | 3.75 EXTRA BURGER | 6.50

TRATA SMASHBURGER | 15.75

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

ONION SMASHBURGER | 18.75

7oz ground beef smashburger, shaved white onion, applewood smoked bacon, pimento cheese, carolina gold aioli, shaved iceberg lettuce

WAGYU BURGER | 19.50

8oz kobe-style american wagyu, aged cheddar cheese, 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 & gruyère cheeses on sourdough, grilled and bread served with a cup of 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

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

STEAK FRITES | 32

ancho coffee rubbed grilled flank steak with seasoned french fries and bone marrow butter

BLACKENED SHRIMP PASTA | 23

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

sweets

CAST IRON CHOCOLATE CHIP COOKIE | 12

served with salted caramel sauce and vanilla ice cream

COOKIES & CREAM BAR | 9

VBC brownie, whipped frosting and served with chocolate sauce and vanilla ice cream

DOUBLE CHOCOLATE LAYER CAKE | 12

VBC chocolate cake served with chocolate sauce and vanilla ice cream

ICE CREAM | 7

vanilla or seasonal

SORBET | 7

trio of fruit sorbet

wine BY THE GLASS

white & rosé

PROSECCO Hi! | Italy 10

PINOT GRIGIO Carletto | Veneto, Italy 10

SAUVIGNON BLANC The Crossings | Marlborough, NZ 10

CHARDONNAY BV 'Coastal Estates' | California 8

CHARDONNAY Meiomi Vineyards | California 14

RIESLING Glenora | Seneca Lake, New York 9

ROSÉ Bieler Pere et Fils Sabine | Provence, FR 11

red

PINOT NOIR Murphy Goode | California 10

MERLOT 'The Velvet Devil' | Colombia Valley, WA 11

CABERNET SAUVIGNON Callaway | California 9

CABERNET SAUVIGNON Joel Gott | California 14

MALBEC Portillo | Mendoza, Argentina 9

SHIRAZ Layer Cake | South Eastern Australia 12

beer & wine wall



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

EXECUTIVE CHEF | Rory Artz

Menu items can be cooked to order. Before placing your order, please inform your server if a person in your party has a food allergy. Allergy information is available for prepared foods.