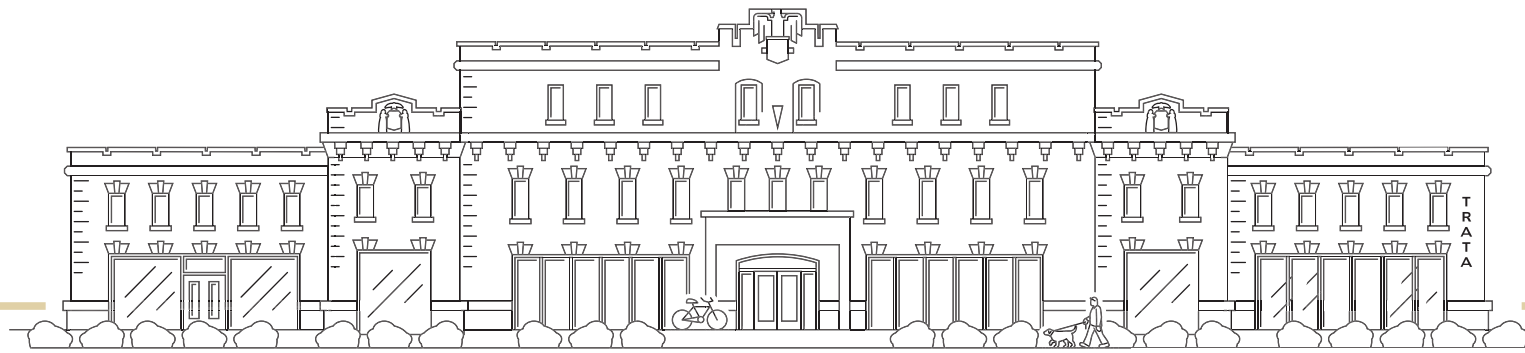


# tr@ta

the restaurant at the armory



## sharing plates

### SOFT PRETZELS | 12.50

housemade honey mustard & beer cheese

### TEMPURA CAULIFLOWER | 13.50

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

### CARNITAS NACHOS | 18.50

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

### BUTTERMILK CHICKEN FINGERS | 16.50

24hr brine with housemade honey-mustard

### CHICKEN WINGS | 18.50

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

### STEAMED BUNS | 14.50

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

### DUCK QUESADILLA | 17.50

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

### LETTUCE WRAPS | 15.00

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

### BLACKENED SHRIMP TACOS | 17.00

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

### CARNITAS TACOS | 17.00

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

## salads & soups

### HOUSE | 10

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

### CAESAR | 13.50

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

### BRUSSELS SPROUTS | 17.00

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 | 17.50

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

ADD A GRILLED PROTEIN

CHICKEN | 7 SALMON | 11

### TOMATO-PARMESAN CUP 7 | BOWL 11

charred tomatoes and creamy parmesan

### FRENCH ONION | BOWL 12

herb croutons, melted gruyère

## sides

ALL SIDES | 7.50

### 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 | 17.00

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

### ONION SMASHBURGER | 19.00

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

### WAGYU BURGER | 22.50

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

### VEGGIE BURGER | 16.00

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

### FRENCH ONION GRILLED CHEESE | 17.50

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 | 17.00

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

### NASHVILLE CRISPY CHICKEN | 17.00

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

## large plates

### CHICKEN MILANESE | 26.00

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

### PAN SEARED SALMON | 32.00

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

### STEAK FRITES | 34.00

ancho coffee rubbed grilled coulette with seasoned french fries and cowboy butter

### BLACKENED SHRIMP PASTA | 26.00

blackened shrimp, calabrian chile cream, fire-roasted tomatoes & peppers, smoked mozzarella, basil gremolata  
vegetarian option available | 21.00

## sweets

### CAST IRON CHOCO CHIP COOKIE | 13

served with salted caramel sauce and vanilla ice cream

### SEASONAL DESSERT BAR | 10.00

Fresh-baked seasonal dessert from the Village Bakery & Cafe

### DBL CHOCOLATE LAYER CAKE | 13

VBC chocolate cake served with chocolate sauce and vanilla ice cream

### ICE CREAM | 7.00

vanilla or seasonal

### SORBET | 7.00

trio of fruit sorbet

## draft beer

**BLUE LIGHT** | Lager  
Labatt Brewing Co | 4% | Ontario, CA

16oz | 20oz  
6.00 | 7.00

**STELLA ARTOIS** | Pale Lager  
Stella Artois | 5% | Belgium

8.00 | 9.00

**GENESEE SEASONAL**  
Genesee Brewing Co | Rochester, NY

7.00 | 8.00

**ALLAGASH WHITE** | Belgian Wheat  
Allagash Brewing Co | 5.2% | Portland, ME

8.00 | 9.00

**SEASONAL**  
Samuel Adams | Boston, MA

8.00 | 9.00

**THE KIND IPA** | American IPA  
Three Heads Brewing | 6.8% | Rochester, NY

8.00 | 9.00

**LAGUNITAS IPA** | American IPA  
Lagunitas Brewing Co | 6.2% | Petaluma, CA

8.00 | 9.00

**HAYBURNER** | American IPA  
Big Ditch Brewing Co | 7.2% | Buffalo, NY

8.50 | 9.50

**SCOTCH ALE** | Wee Heavy  
Rohrbach Brewing Co | 6.8% | Rochester, NY

8.00 | 9.00

**THE WESTCIDER** | Cider  
Blue Barn Cidery | 6% | Hilton, NY

12oz  
8.00

**GREEN CITY** | American IPA  
Other Half Brewing Co | 7% | Brooklyn, NY

8.00

**MINKY BOODLE** | Fruited Sour  
Thin Man Brewery | 7% | Buffalo, NY

9.00



### BEER & WINE WALL

Scan code for a full list of beer & wine wall selections

## bottle/can beer

**BLUE LIGHT** 6.00 **BUD LIGHT** 6.00

**COORS LIGHT** 6.00 **MICH ULTRA** 6.00

**GENESEE** 6.00 **CORONA** 7.00

**HEINEKEN** 7.00 **BUDWEISER** 6.00

**SIERRA NEVADA** 7.00 **HIGH NOON** 8.50

**WHITE CLAW** Black Cherry | Mango 8.50

**NUTRL SELTZER** Watermelon | Pineapple 8.50

**HEINEKEN** Non-Alcoholic 7.00

**ATHLETIC BREWING** NA Free Wave Hazy IPA 8.50

EXECUTIVE CHEF | Josh Cunningham

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.