

# TRVERSE

## Restaurant & Bar *Starters*

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### ***Cheese Frites***

*House Cut Idaho Potato French Fries, Fried Garlic Cheese Curds...\$10*

### ***Pork Belly Steam Buns***

*Crispy Pork Belly, Spring Mix, House Pickled Onions & Cucumbers, Hoisin...\$10*

### ***Crispy Chicken Wings***

*House Hot Sauce, Carrot & Celery Salad, Creamy Ranch or Bleu Cheese...\$12*

### ***P.E.I. Mussels***

*Sautéed Mussels, Crispy Pancetta, Onion, Jalapeño, Herb Butter, White Wine Broth, House Baguette...\$15*

### ***Chef's Charcuterie Board***

*Artisan Aged Meats & Seasonal Cheeses, Bacon Crostini, House Garnishes, Spicy House Jam...\$17*

### ***Crispy Brussels and Shallots***

*Shaved Brussel Sprouts & Shallots, Caramelized with Rendered Duck Fat...\$9*

### ***Braised Barbacoa Tacos***

*Pickled Watermelon Radish, Cotija Cheese, Cilantro, Roasted Tomatillo Salsa  
two for \$7 / four for \$12*

## *Soup and Salads*

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### ***Chef's Daily Soup***

*Cup...\$4 Bowl...\$6*

### ***House Salad***

*Field Greens, Heirloom Tomatoes, Cucumbers, Shaved Carrots, Radishes...\$8/\$10*

*Dressing: Creamy Ranch, Bleu Cheese, Maple Apple Cider Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar*

### ***Caesar Salad***

*Baby Heirloom Tomatoes, Black Sea Salt, Baked Parmesan Crisp, Crostini, Classic Caesar Dressing...\$9/\$11*

### ***Spinach and Shaved Brussels Sprouts Salad***

*Dried Cherries, Pickled Grapes, Candied Walnuts, Chèvre, Maple Apple Cider Vinaigrette...\$10/\$13*

### ***Add To Any Salad***

*Grilled Chicken...\$5*

*Black Tiger Shrimp...\$6*

*Flat Iron Steak\*...\$7*

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## Entrées

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### **Pancetta Burger**

*Arugula, Heirloom Tomato, Pickled Red Onion, Crispy Pancetta, Melted Tilamook Cheddar Cheese, Herb Aoli, Frites...\$17*

### **House Smoked Ruby Red Trout**

*Salt Crusted Fingerling Potatoes, Seasonal Vegetables, Orange Saffron Butter Sauce, Toasted Almonds...\$29*

### **Seafood Cioppino**

*Seared Scallops, Mussels & White Shrimp, Lemon Parmesan Risotto, Tomato Saffron Broth, Squash, Zucchini Ribbons, Crispy Leeks...\$34*

### **10oz Center-Cut NY Strip**

*Gournay Cheese & Bacon Whipped Potatoes, Marinated Asparagus, Sun Dried Tomato Chutney, Tobacco Onions, Forest Mushroom Demi-glace, Herb Butter...\$41*

### **Citrus Rosemary Brick Chicken**

*Crispy Grilled Half Chicken, Garlic Bacon Whipped Potatoes, Seasonal Vegetables, Herb Veloute...\$25*

### **Cabernet Braised Lamb Shank**

*Parmesan Polenta Cake, Duck Fat Brussels Sprouts & Shallots, Sauce Naturale, Mixed Herb Goat Cheese...\$35*

### **Cast Iron Seared Duck Breast**

*Caramelized Shiitake & Ginger Risotto, Lemon Broccolini, Red Currant Compote, Apricot Glace De Poulet, Port Syrup, Gremolata...\$33*

### **Grilled Vegetable Terrine**

*Portobello Cap, Squash, Asparagus, Red Onion, Goat Cheese, Lemon Risotto, Tomato Saffron Broth...\$21*

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*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness\**

*No personal checks, please ~ 20% gratuity will be added to parties of five or more ~ One check per table*