



EGG FREE MENU

Cross contamination may occur. We ask that you please communicate any allergies or dietary needs to your server. Taste cannot guarantee that any menu item will be prepared completely free of the allergy in question due to suppliers ingredients that are subject to change.

SALADS

poppyseed or balsamic dressing for all salads

house GS V

mixed greens, cucumber, red onion & tomatoes 5

pear & bleu cheese GS V

mixed greens, fresh pear, crumbled bleu cheese, sunflower seeds & cracked black pepper w/ balsamic vinaigrette 7

goat cheese & beet GS V

mixed greens, creamy goats cheese, roasted beets & onions w/ balsamic vinaigrette 7

SUSHI

served with eel sauce, pickled ginger, wasabi & soy sauce

spicy tuna *omit mayo 10

smoked salmon & cream cheese GS* 10

cilantro tuna GS* 10

tuna, sweet chili glaze, cilantro,

phoenix roll GS* 12

tuna, cucumber, rice & smoked salmon rolled on the outside with spicy mayo *omit mayo

crunchy veggie V 9

onions, carrots, kale, with onion crunch, sesame mayo *omit mayo

taste-y tempura 12

tempura shrimp, cream cheese, avocado, sriracha

SMALL PLATES

hummus GS* V

chef's choice hummus with warm pita 8

sweet & spicy shrimp

lightly dusted, flash-fried shrimp topped with a creamy, sweet & spicy sauce *omit sauce 13

GS Gluten Sensitive Friendly

GS* Gluten Sensitive Friendly with modifications

V Vegetarian

SMALL PLATES

cheddar mac-n-cheese V

pasta with homemade cheddar cheese sauce 8
*ask about our chef's mac-n-cheese 11

blackened chicken GS

tender chicken breast seared with cajun spices, atop a fennel cream sauce 9

garlic mushrooms V

crimini mushrooms, butter, garlic, onions, wine 10

salmon GS

4 oz seared salmon filet topped with a cucumber lime cream on a bed of jalapeño-cilantro rice 13

cuban shrimp GS*

tender shrimp poached in saffron, garlic butter & paprika with artisan bread 13

korean chicken bbq GS*

boneless chicken thigh glazed with a traditional korean bulgogi sauce with flavors of soy and sesame over rice 11

bay scallops scampi GS*

sweet bay scallops sautéed with garlic butter & white wine with grilled bread 15

sweet-n-smoky ribs

tender baby back ribs, homemade sweet-n-smoky bbq, served with cream slaw *omit slaw 15

filet bites GS

garlic and peppercorn crusted beef tenderloin seared medium rare with a bourbon glaze 19

tuna tartare GS*

sushi grade tuna tossed with avocado, sesame, ginger, citrus juices & spring onion, served on crispy wontons 15

crispy artichokes V

pickled artichoke hearts lightly dusted & fried with a roasted tomato aioli *omit sauce 8

bleu cheese & honey GS* V

bleu cheese crumbles & fresh, local honey with artisan bread 9

jerk shrimp GS

grilled jerk shrimp, coconut rice, chive oil 13

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



EGG FREE MENU

Cross contamination may occur. We ask that you please communicate any allergies or dietary needs to your server. Taste cannot guarantee that any menu item will be prepared completely free of the allergy in question due to suppliers ingredients that are subject to change.

SOUP

tomato parmesan bisque
chef joel's signature tomato bisque with
parmesan cheese & a blend of herbs
cup 4 bowl 6

soup of the day
homemade soup of the day
*ask your server if the daily soup is egg free
cup 4 bowl 6

SIDES

jalapeno-cilantro rice 4 **GS V**
french fries 4 **GS V**
twice baked potato 4 **GS**
seasonal vegetable 4 **GS V**
coconut rice with chive oil 4 **GS V**

*ask your server if the daily vegetable is egg free

GS *Gluten Sensitive*

GS* *Gluten Sensitive w/ modifications*

V *Vegetarian*

SANDWICHES

cuban
shredded pork, ham, swiss, pickles &
mayo/mustard wrapped & pressed on
a hoagie roll *omit mayo 14

chicken
grilled chicken, avocado, swiss & cilantro lime
crema on a butter bun *omit sauce & bun 14

beef
thinly sliced beef, caramelized onions &
mushrooms, provolone & chipotle
mayo on parmesan crusted
bread *omit mayo 15

turkey
oven roasted turkey, bacon, cheddar,
tomato & parmesan mayo on parmesan
crusted bread *omit mayo 14

ultimate grilled cheese
swiss, cheddar, provolone, tomatoes &
bacon on parmesan crusted bread 14

portabella V
portabella mushroom, balsamic marinated
red peppers & onions with goat cheese
and basil mayo on grilled
ciabatta *omit mayo 14

bbq pork
slow roasted pork tossed in sweet-n-spicy
bbq, topped with creamy coleslaw on
a butter bun *omit slaw and bun 13

angus burger
½ lb angus burger on a butter
bun *omit bun 14
(add \$1 each-provolone, cheddar, swiss,
american, bleu, mushrooms/onions.
add \$2 - bacon)
(Beyond vegan burger available \$2)