## 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
pear \& bleu cheese GS V
mixed greens, fresh pear, crumbled bleu cheese, sunflower seeds \& cracked black pepper
w/ balsamic vinaigrette 8
goat cheese \& beet GS V
mixed greens, creamy goats cheese, roasted beets \& onions w/ balsamic vinaigrette 8

## SUSHI

served with eel sauce, pickled ginger, wasabi \& soy sauce
spicy tuna *omit mayo 10
smoked salmon \& cream cheese GS* 11
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 10
Tempura onions, carrots, and kale, onion crunch, sesame mayo *omit mayo
taste-y tempura 13
tempura shrimp, cream cheese, avocado, sriracha

## SOUP

## tomato parmesan bisque

chef joel's signature tomato bisque with parmesan cheese \& a blend of herbs 6
soup of the day
homemade soup of the day 6
*ask your server if the daily soup is egg free

GS Gluten Sensitive Friendly
GS* Gluten Sensitive Friendly with modifications
V Vegetarian

## SMALL PLATES

cheddar mac-n-cheese V
house-made cheddar mac-n-cheese 10
*ask about our chef's mac-n-cheese 12
blackened chicken GS
chicken breast, cajun
spices, fennel cream sauce 9
garlic mushrooms $\vee$
crimini mushrooms, butter, garlic, onions, wine, ciabatta 11
salmon GS
seared salmon filet, cucumber lime
cream, jalapeño-cilantro rice 16
cuban shrimp GS*
poached shrimp, saffron, garlic butter, paprika, ciabatta 13
korean chicken bbq GS*
boneless chicken thigh, traditional korean bulgogi sauce, rice, green onion, wontons 12
sweet-n-smoky ribs
baby back ribs, homemade sweet-n-smoky
bbq, creamy slaw *omit slaw 16 available in entrée size (full rack)
served with 2 sides 41
filet bites GS
garlic and peppercorn
tenderloin, bourbon glaze 21 available in entrée size (100z)
served with 2 sides 51
hummus GS* V
chef's choice hummus, warm pita 9
add cucumber 1
jerk shrimp GS
grilled jerk shrimp, coconut rice, chive oil 13
sweet \& spicy shrimp
flash-fried shrimp, sweet \& spicy sauce
*omit sauce 13
crispy artichokes V
flash-fried pickled artichoke hearts, roasted tomato aioli
*omit sauce 8

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