

# TRADD'S

Smoked Salmon Roulade 9

*herbed cream cheese – preserved lemon – toast points*

Crab & Caviar Toast 16

*blue crab – hackleback caviar – creme fraiche – savory pain perdu*

Potato Leek Soup 7

*kennebec potato – melted leeks – pancetta lardon – gaufrette*

Shrimp Cocktail 14

*Bombay cocktail sauce – fresh horseradish*

Oysters on the Half Shell\* MKT

*green tomato mignonette – Bombay cocktail sauce – fresh horseradish*

Beef Tartare\* 16

*olive oil poached yolk – caviar – shallot – capers – gaufrette*

Escargot 12

*tarragon compound butter – garlic – Italian parsley*

Kale & Brussels Sprout Salad 8

*blood orange – Marcona almonds – aged Gouda – cucumber – avocado  
golden balsamic vinaigrette*

Butternut Squash & Farro Salad 12

*sherry mushrooms – preserved lemon – arugula – reggiano*

Add Grilled Chicken 5 / Add Grilled Shrimp 7

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

Chicken Salad 14

*dried dates – apricots – cherries – red grapes – pistachios – with mixed greens or on croissant*

The Burger\* 15

*house-made challah bun – bibb lettuce – tomato – red onion – muenster cheese – house cut fries*

Lobster Gnocchi 17

*oven dried tomato – arugula – preserved lemon – reggiano*

Hanger Frites\* 24

*choice hanger steak – house cut fries – spicy hollandaise*

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Tradd's Monte Cristo 14

*bricohe – dijon – prosciutto – Jarlsberg – local honey*

Egg Scramble 12

*mushroom – tomato – spinach – Jarlsberg*

Lobster Benedict\* 18

*butter poached lobster – spicy hollandaise – caviar – poached egg*

French Toast 13

*orange mascarpone – vanilla bourbon maple syrup – espresso dust*

Sides 5

*stone ground grits – breakfast potatoes – applewood smoked bacon*



Plaza Hackleback 38

Marshallberg Farms Classic 60

Plaza Pristine 80

Marshallberg Farms Superior 100

Plaza Golden Osetra 125

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