

TERRAPIN LUNCH

S T A R T E R S		M A I N S	
CAVIAR SERVICE gf		CACIO E PEPE	10
italian osietra caviar, house-made potato chips, crème fraiche, chives		spaghettoni, black pepper, pecorino-romano & parmigiano	3
12 grams 50	30 grams 100		
SOURDOUGH CIABATTA	6	LINGUINE & CRAB	15
‘turtle’ butter *additional cooking time required		lump crab , squid ink linguine, nduja, lemon zest, scallions, chives, parmigiano	
*SALMON CRUDO *gf	12	SHORTRIB RIGATONI	16
fresh mango, mango ponzu, cilantro puree, sliced serrano peppers, radish sprouts		braised kale & mustard greens, pickled red onion, caramelized onions	
*CRISPY TUNA CRUDO *gf	16	parmigiano	
crispy fried rice, jalapeno emulsion, ponzu, pickled peppers , chives		SHRIMP TAGLIATELLE	14
BEEF DUMPLING	13	baby spinach, fennel, tarragon, leeks, lemon-butter sauce, parmigiano	
buttered kimchi, lantern sauce, cilantro		PUMPKIN AGNOLOTTI	12
*WAGYU STEAK SKEWER gf	20	chanterelle mushrooms, fried sage, brown butter sauce, parmigiano	
shishito peppers, black garlic aioli, pickled fennel		Substitute Gluten-Free Pasta	3
add a poached egg	3		
BRUSSELS SPROUTS gf	12	*SKIRT STEAK SANDWICH	22
balsamic glaze		sesame seed roll, roasted peppers, caramelized onions, creamy green peppercorn sauce, french fries, sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
ROASTED VEGETABLE MEDLEY	12	*DOUBLE CHEESEBURGER	18
Caulilinni, brussels sprouts, squash, zucchini, lemon vinaigrette, parmigiano		cheddar, lettuce, tomato, house pickles & sauce, french fries	
TRUFFLE MAC & CHEESE-	9	sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
cavatappi pasta, truffle, vermont white cheddar, parmigiano		CHICKEN SALAD SANDWICH	14
HOUSE CUT FRENCH FRIES	9	brioche bun, lettuce, tomato, house pickles	
parmigiano		french fries	
SALADS		sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
HOUSE SALAD gf	12	HAM & BRIE SANDWICH	14
mixed greens, cucumber, tomato, radish		brioche bun, grilled Virginia ham, sliced brie, honey crisp apple, dijon aioli, french fries	
balsamic vinaigrette		sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
ROASTED HONEYCRISP SALAD gf	14	*JOSPER GRILLED SALMON gf	22
mixed greens, roasted pistachio, feta, honey-dijon vinaigrette		roasted zucchini, squash, tomato beurre blanc	
add to any salad			
chicken salad	8		
skirt steak	16		
4 shrimp	8		
josper grilled salmon	14		

"inspiration, move me brightly..." terrapin station 1977

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

WE OFFER A 3% CASH DISCOUNT

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gf= gluten free df = dairy free *= can be

WINE LIST			
R E D S		SUMMER OF ROSÉ	
PIKE ROAD 2024 Pinot Noir OR, Willamette	9 43	BIGARO sparkling 2025 Brachetto-Moscato IT, Piedmont	10 45
BENANTI ‘Etna Rosso’ 2022 Nerello Mascalese & Cappuccio Sicily	17 80	MARIS ‘Rose De Nymphe Emue’ 2024 Grenache, Cinsault FR, Languedoc	11 50
TRAVAGLINI ‘Gattinara’ 2022 Nebbiolo IT, Piedmont, Gattinara	19 90	MAISON SHAPS 2023 Gamay, Pinot Noir FR, Burgundy	14 65
ANTHILL FARMS ‘Comptche Ridge’ 2023 Pinot Noir CA, Mendocino	22 110	CHATHAM ‘Church Creek Rosé’ 2023 White Merlot VA, Eastern Shore	12 60
BOSSI ‘BERARDO’ ‘Chianti Classico Riserva’ 2021 Sangiovese IT, Chianti	18 85	BÖCKING 2022 Pinot Noir DE, Mosel	12 60
ANCIENT PEAK 2022 Cabernet Sauvignon CA, Paso Robles	11 50	BONNY DOON ‘Le Cigare Orange’ 2024 Grenache, Pinot Gris, Orange Muscat, Chenin Blanc CA, Central Coast	9 43
ALTESINO ‘Brunello di Montalcino’ 2020 Sangiovese IT, Brunello	27 130	BUBBLES & WHITES	
HARVEY & HARRIET 2023 Cabernet, red blend CA, Paso Robles	17 75	OFFBEAT sparkling rosé zero alcohol wine	7 25
NICOLIS ‘Amarone Classico’ 2019 Corvina, Rondinella, Molinara IT, Veneto	25 XX	OFFBEAT sparkling white zero alcohol wine	7 25
TRESPASS 2017 Merlot CA, Napa Valley	25 120	BRUT DE PECHE NV Chardonnay FR	10 45
ANKIDA RIDGE 2022 Pinot Noir VA, Amherst	95	ZARDETTO PROSECCO NV Glera IT, Veneto	8 35
ANCIENT OAKS ‘Van der Kamp VYD’ 2024 Pinot Meunier CA, Sonoma Mountain	85	LAURENT PERRIER ‘La Cuvee Brut’ NV Chard, Pinot Noir- Meunier FR, Champagne	22 100
J.K CARRIERE ‘Provocateur’ 2023 Pinot Noir OR, Willamette Valley	68	**PERFECT PAIRING buy a bottle and enjoy parmigiano french fries on us	
JOSEPH SWAN ‘Saralee’s VYD’ 2021 Pinot Noir CA, Russian River Valley	98	CANTINA DELLA VOLTA ‘Lambrusco Brut’ 2017 Lambrusco di Sorbara IT, Modena	11 50
ALBERT BICHOT ‘Fixin’ 2023 Pinot Noir FR, Burgundy	125	SILVER GATE 2025 Pinot Grigio CA	8 35
MAXEM ‘Silver Eagle’ 2021 Pinot Noir CA, Sonoma Coast	165	ALLEN SCOTT 2025 Sauvignon Blanc NZ, Marlborough	11 50
PRODUTTORI del BARBARESCO 2021 Nebbiolo IT, Piedmont, Barbaresco	120	DOMAINE RAFFAITIN-PLANCHON 2025 Sauvignon Blanc FR, Sancerre	17 80
ISTINE ‘Chianti Classico Gran Selezione Radda’ 2022 Sangiovese IT, Chianti, Radda	115	CHATEAU ST MICHELLE ‘Eroica’ 2024 Riesling WA, Columbia Valley	10 45
SEPPELTSFIELD 2022 Shiraz AU, Barossa	52	SONOMA-CUTRER ‘Russian River Ranches’ 2024 Chardonnay CA, Russian River Valley	10 45
MAISON OGIER ‘COTE-ROTIE’ 2024 SYRAH FR, Cote-Rotie	140	MICHAEL SHAPS 2022 Petit Manseng Va, Monticello	13 60
MEYERS FAMILY CELLARS ‘Fuffy Billows’ 2023 Cabernet Sauvignon CA, Oakville	120	MAISON OGIER ‘Cotes Du Rhone’ 2024 Grenache blanc, Roussanne, Viognier FR, CDR	48
MARZANO ‘62 Anniversario’ Riserva 2020 Primitivo di Manduria IT, Marzano	95	SCHLOSS VOLLRADS ‘Schlossberg’ GG 2019 Riesling DE, Rheingau	85
SASSICAIA 2022 Cabernet Sauvignon & Franc IT, Bolgheri	300	CATENA ALTA 2024 Chardonnay AR, Mendoza	80
		PAUL HOBBS 2023 Chardonnay CA, Russian River Valley	120
		ROCHIOLI 2024 Chardonnay CA, Russian River Valley	125
		MAISON OGIER ‘CONDRIEU’ 2024 Viognier FR, Condrieu	120