

TERRAPIN LUNCH	
STARTERS	MAINS
CAVIAR SERVICE gf italian osietra caviar, house-made potato chips, crème fraiche, chives 12 grams 50 30 grams 100 SOURDOUGH CIABATTA 6 ‘turtle’ butter BURRATA *gf 16 tomato, balsamic, evoo, basil, grilled ciabatta SALMON CRUDO gf 12 cucumber, red onion, cilantro, radish serrano-jalapeno aguachile TUNA TARTARE TACOS 16 jalapeno emulsion, ponzu, avocado, pickled red onion, cilantro <i>add</i> <i>a taco 8</i> BEEF DUMPLING 13 buttered kimchi, lantern sauce, cilantro STEAK SKEWER 16 crispy potato cake, caramelized onions jalapeno emulsion, parmigiano <i>add a poached egg</i> 3 GREEN BEANS 12 horseradish cream toasted almonds BROCCOLINI 12 preserved lemon vinaigrette, parmigiano TRUFFLE MAC & CHEESE- 9 cavatappi pasta, truffle, vermont white cheddar, parmigiano HOUSE CUT FRENCH FRIES 9 parmigiano	CACIO E PEPE 10 spaghettoni, tellicherry black pepper, pecorino-romano & parmigiano <i>add a poached egg</i> 3 LINGUINE & CLAMS 15 eastern shore little neck clams, white wine, garlic, crushed red pepper, parmigiano RICOTTA CASONCELLI 11 tomato brodo, cherry tomatoes, basil SHORTTRIB RIGATONI 16 braised kale & mustard greens, pickled red onion, caramelized onions parmigiano SHRIMP TAGLIATELLE 14 calabrian chile ‘scampi’, herb breadcrumbs scallions, basil, tomatoes, parmigiano Substitute Gluten-Free Pasta 3 *SKIRT STEAK SANDWICH 22 brioche bun, roasted peppers caramelized onions, creamy green peppercorn sauce, french fries sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette \$2 *DOUBLE CHEESEBURGER 18 cheddar, lettuce, tomato, house pickles & sauce, french fries sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette \$2 CHICKEN SALAD SANDWICH 14 brioche bun, lettuce, tomato, house pickles french fries sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette \$2 CRABCAKE SANDWICH 29 brioche bun, lettuce, tomato, house pickles, basil emulsion, french fries sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette \$2 *JOSPER GRILLED SALMON 22 malt vinegar, aioli-chive potato salad fried shallots
SALADS	
PEAR SALAD 14 mixed greens, pecans, cranberries, pecorino, balsamic vinaigrette BLOOD ORANGE SALAD 14 mixed greens, arugula, roasted pistachio, feta, honey-dijon vinaigrette <u>add to any salad</u> chicken salad 8 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
 gf= gluten free df = dairy free *= can be

WINE LIST			
R E D S		SUMMER OF ROSÉ	
EVOLUTION	9 43	INNOCENT BYSTANDER sparkling	10 45
2023 Pinot Noir OR, Willamette		2025 Moscato AU, Victoria	
BENANTI ‘Etna Rosso’	17 80	LA CREMA ‘Brut Rosé’ sparkling	11 50
2022 Nerello Mascalese & Cappuccio Sicily		NV Pinot, Chard CA, RRV	
TRAVAGLINI ‘Gattinara’	19 90	MARIS ‘Rose De Nymphe Emue’	11 50
2022 Nebbiolo IT, Piedmont, Gattinara		2024 Grenache, Cinsault FR, Languedoc	
ASTON ESTATE	20 115	MAISON SHAPS	14 65
2020 Pinot Noir CA, Sonoma Coast		2023 Gamay, Pinot Noir FR, Burgundy	
BANFI ‘Chianti Classico Riserva’	18 95	CHATHAM ‘Church Creek Rosé	12 60
2022 Sangiovese IT, Chianti		2023 White Merlot VA, Eastern Shore	
ALTUS	9 43	BÖCKING	12 60
2022 Cabernet Sauvignon CA, North Coast		2022 Pinot Noir DE, Mosel	
ALTESINO ‘Brunello di Montalcino’	27 130	SPERINO ‘Rosa del Rosa’	12 60
2020 Sangiovese IT, Brunello		2024 Nebbiolo, Vespolina IT, Piedmont	
HARVEY & HARRIET	17 75	BONNY DOON ‘Le Cigare Orange’	9 43
2023 Cabernet, red blend CA, Paso Robles		2024 Grenache, Pinot Gris, Orange Muscat, Chenin Blanc CA, Central Coast	
NICOLIS ‘Amarone Classico’	25 120	BUBBLES & WHITES	
2019 Corvina, Rondinella, Molinara IT, Veneto		c	
TRESPASS	25 120	AVISSI PROSECCO	8 35
2017 Merlot CA, Napa Valley		NV Glera IT, Veneto	
J.K CARRIERE ‘Provocateur’	68	TAITTINGER ‘Brut La Francais’	22 100
2023 Pinot Noir OR, Willamette Valley		NV Pinot Noir- Meunier, Chard FR, Champagne	
JOSEPH SWAN ‘Saralee’s VYD’	98	**PERFECT PAIRING buy a bottle and enjoy parmigiano french fries on us	
2021 Pinot Noir CA, Russian River Valley		CANTINA DELLA VOLTA ‘Lambrusco Brut’	11 50
ANTHILL FARMS ‘Campbell Ranch’	110	2017 Lambrusco di Sorbara IT, Modena	
2023 Pinot Noir CA, Sonoma Coast		TORRESELLA	8 35
ALBERT BICHOT ‘Fixin’	125	2024 Pinot Grigio IT, Venezia	
2023 Pinot Noir FR, Burgundy		STONELEIGH	11 50
KOSTA BROWNE ‘Sta Rita Hills’	120	2024 Sauvignon Blanc NZ, Marlborough	
2023 Pinot Noir CA, Sta Rita Hills		ROGER NEVEU ‘Sancerre’	17 80
TERRE NERE ‘Calderara Sottana’	155	2025 Sauvignon Blanc FR, Sancerre	
2023 Nerello Mascalese Sicily, Mt Etna		CHATEAU ST MICHELLE ‘Eroica’	10 45
MAISON OGIER ‘Cotes du Rhone’	46	2024 Riesling WA, Columbia Valley	
2024 Grenache, Syrah, Mouvedre, Cinsault FR, CDR		ALBERT BICHOT ‘ Pouilly-Fuisse’	20 95
MAXEM ‘Silver Eagle’	165	2023 Chardonnay FR, Burgundy	
2021 Pinot Noir CA, Sonoma Coast		DOMAINE HUET ‘ Le Mont Sec’	20 95
PRODUTTORI del BARBARESCO	120	2024 Chenin Blanc FR, Vouvray	
2021 Nebbiolo IT, Piedmont, Barbaresco		MASSICAN ‘Hyde’	20 95
SEPPELTSFIELD	52	2023 Chardonnay CA, Carneros	
2022 Shiraz AU, Barossa		CHALK HILL	10 45
PILCROW ‘Ghost Block’	160	2024 Chardonnay CA, Russian River Valley	
2021 Cabernet Sauvignon CA, Napa		MICHAEL SHAPS	13 60
SASSICAIA	300	2022 Petit Manseng Va, Monticello	
2022 Cabernet Sauvignon & Franc IT, Bolgheri		SCHLOSS VOLLRADS ‘Schlossberg’ GG	85
MOMENTO MORI ‘The Flagship’	380	2019 Riesling DE, Rheingau	
2023 Cabernet Sauvignon CA, Napa		ROCHIOLI	125
		2024 Chardonnay CA, Russian River Valley	