

STARTERS

- OYSTERS + OKRA*** 22
tempura fried, yuzu honey dijon sauce
- SHRIMP + SCALLOP HUSHPUPPIES*** 18
citrus cilantro dipping sauce
- "RICE CRISPY TREATS"*** 19
spicy tuna and sushi rice inside, sesame toasted puffed rice and nori outside, sriracha aioli and ponzu for dipping
- PAN FRIED FETA CHEESE V** 16
with smokey hot honey, olives and cherry tomatoes, micro basil, warm ciabatta bread
- LOLLIPOP LAMB CHOPS* GF** 28
goat cheese Boursin, red pepper jam, arugula
- JUMBO LUMP CRABCAKE** 23
jicama slaw, passionfruit tartar sauce
- GAMBAS AL AJILLO*** 21
shrimp, garlic, crushed red pepper, extra virgin olive oil, warm ciabatta
- KUNG PAO BRUSSELS SPROUTS V GF** 15
crispy brussels sprouts tossed with a soy honey sesame sauce, crushed peanuts, and green onion
- CHARCUTERIE + CHEESE** 25
artisan meats & cheeses, fruit, olives, grain mustard, fig port jam, toasted bread crisps

SALADS

add grilled chicken +8 · shrimp +10 · salmon +10

- BALSAMIC PEPPERED STRAWBERRIES + HONEYED GOAT CHEESE V GF** 16
baby lettuces, red onion, roasted pistachios, strawberry balsamic vinaigrette
- POACHED PEAR WITH BLUE CHEESE MOUSSE** 16
arugula, olive oil, balsamic, grilled bread, fig port jam
- CAPRESE-IN-THE-ROUND V GF** 16
fresh ciliegine mozzarella balls, heirloom cherry tomatoes, baby arugula, micro basil, balsamic reduction, basil oil
- SPINACH + FETA SALAD V GF** 15
spinach, feta cheese, blueberries, red onion, pepitas, warm bacon vinaigrette
- THE BROOKHAVEN WEDGE** 16
maple glazed bacon, blue cheese, crispy shallots, iceberg lettuce, creamy sesame dressing
- CAESAR TERRA STYLE** 14
chopped romaine, parmesan, croutons, caesar dressing

ENTREES

- ANTARCTIC SALMON WITH BLUBERRY BALSAMIC REDUCTION*** 35
lemon basil couscous, French green beans
- AMARETTO SCALLOPS * GF** 39
amaretto cauliflower puree, buttered asparagus, golden raisins, capers, pine nuts, basil oil
- BEEF SHORT RIB RAVIOLI** 34
braised beef short rib filled fresh pasta, brown butter mushroom sauce, forest mushrooms, sage, shaved parmesan, asparagus
- HONEY GLAZED CHICKEN BREAST WITH HERBES DE PROVENCE GF** 26
broccolini, sweet potato mash
- FRENCH COUNTRY SUPPER GF** 35
Maple Leaf Farms duck leg confit, andouille sausage, haricots vert, cannellini bean cassoulet, cranberry chutney
- WHITE WINE VEGETARIAN PASTA V** 25
cherry tomatoes, castelvetro and kalamata olives, artichoke hearts, and red peppers in a lemon white wine butter sauce over linguini
- THE BIG EASY SHRIMP N GRITS* GF** 32
sauteed shrimp, with a Tasso ham, tomato, and coffee gravy, parmesan polenta, green onions
- SEVEN SEAS "MAC N CHEESE"*** 39
orzo pasta in a creamy roasted garlic mascarpone cheese sauce topped with shrimp, lobster, and asparagus
- KANSAS CITY STRIP* GF** 49
12 ounce Angus bone in strip steak, porcini demiglace, butter smashed Yukon potatoes, sauteed forest mushrooms, broccolini
- THE TERRA BURGER*** 24
a half pound blend of ground short rib, brisket and chuck, Neuske's bacon, gruyere cheese, baby greens, pickled onions, tomato, spicy mayo, on brioche bun with parmesan truffle fries or side salad

- BROOKHAVEN SMASH BURGER*** 18
two smash patties with mayonnaise, mustard, ketchup, lettuce, tomato, and onion served with parmesan truffle fries or salad

GF indicates a gluten-free item - food is prepared in a kitchen with gluten items present.

V signifies vegetarian or easily made vegetarian.

*eating raw or undercooked meat or fish can increase your risk of foodborne illness.

20% gratuity may be charged to parties of 5 or more or on unsigned credit card slips.

For Private + Corporate Events, visit terraterroir.com/private-events

In The Kitchen: Chef Charles Zeran
SUNDAY BRUNCH AT TERRA TERROIR 11AM - 3PM

