

Small Plates

Edamame

with sea salt \$4
garlic chili oil \$5

Rice Balls

Chef's featured
ingredients \$6

Basket of Sweet Potatoes

Tossed in our sweet cinnamon
butter \$4

Vegetable

Mushroom Sauté Tart

Roasted mushrooms layered on wheat-berry
crostini with a house-made peach onion &
goat cheese spread \$7

Beet Salad

Roasted beets tossed in a blood orange
vinaigrette with bacon & bleu cheese \$6
Also available as a vegetarian option

Tomato Tower

Our balsamic vinegar & basil infused goat
cheese layered between fresh tomatoes,
drizzled with extra virgin olive oil \$6



Rumor Mill Pear & Ginger Salad

Field greens tossed in our house balsamic
basil vinaigrette together with fresh Asian
pears & candied ginger, with a warm goat
cheese round \$7

Potato & Spinach Salad

Roasted fingerling potatoes sautéed with
bacon & onion over wilted spinach, tossed
in Dijon white wine dressing & bleu cheese
\$7
Also available as a vegetarian option

Tempura Asparagus

Choice of regular or curry batter served with
romesco sauce \$5

Warm Asparagus, Green Bean & Cashew Salad

Sautéed & tossed together in a sweet soy
Thai chili reduction \$6

Tofu Tempura

Strips of firm tofu tempuraed with our
orange & sweet soy dipping sauces. We
recommend curry style batter! \$7

French Fries & Ketchups

Classic fried potatoes served with a
foursome of house made flavored
ketchups \$7

Seafood



Spice Seared Tuna

Tuna rolled in our mix of Chinese five spice,
salt & pepper, seared rare & sliced, served
over edamame salad with a wasabi
cucumber sauce \$7



Tuna Tartare & Guacamole Dip

Fresh tuna tossed in lemon soy vinaigrette
nestled under homemade guacamole, served
with tortilla chips \$10

Salmon & Mushroom Stack

Sautéed salmon on seasoned cream cheese
topped with roasted mushrooms,
capers & tomatoes \$8

Honey Hoisin Shrimp

Bacon-wrapped shrimp topped with a
honey-hoisin sauce & fresh corn salsa \$8

Vanilla, Shrimp & White Bean

Shrimp sautéed in vanilla butter with white
beans & tomato \$8

Shrimp Tempura

Four curry or regular battered shrimp with
our zesty orange sauce \$8

Honey-Miso Glazed Scallops

Scallops marinated in honey & miso, seared
& served on our cucumber salad \$7

Tempura Avocado & Crab Salad

Avocado battered & fried topped with fresh
crab salad & a lime salt foam \$8

Crab Dumplings

Dumplings with fresh crab meat, roasted
garlic, Old Bay, & Dijon mustard goat
cheese, served with a sweet soy sauce \$7

Calamari Panko

Tender calamari coated with seasoned
panko breading, served with a spicy Thai
sauce for dipping \$8

The Rumor Mill Fusion Bar & Restaurant is proud to be a certified "Healthy Howard" restaurant. Please let us know if you have any dietary restrictions or allergies and we will accommodate you to the best of our ability. We are happy to build a dining experience that meets all your needs -- and pleases your palate!



Rumored Specialty