Our Famous COCKTAILS

MAIN STREET
Bulliet Bourbon, Honey, Cinnamon, Lime $13

PAIN & PLEASURE
Milagro Tequila, Jalapeno, del Professore Vermouth, Hibiscus, lime, $13

PUNCH DU JOUR
$8

ANNEPOLIS SOUR
Pusser’s Rum, Red Wine, Egg White, Lemon $11

LITTLE STUNT PULLER
Milagro Tequila, Combier Peach, Lemon, 21st Amendment Rose $10

SHILLING CIDER HOUSE
LONDON DRY CIDER
6.5% ABV, 16oz. Portland, Oregon $6

21ST AMENDMENT BREWING
SPARKLING ROSE ALE
5.5% ABV, 12oz. San Leandro, California $5

ABITA STRAWBERRY LAGER
4.2% ABV, 12 oz. Covington, Louisiana $6

ALLAGASH NANCY | SOUR ALE W/ BRETTANOMYCES AND CHERRIES
6.0% ABV, 12.7 oz. Portland, Maine $28

TRUMMER’S BEERS
SHILLING CIDER HOUSE LONDON DRY CIDER
6.5% ABV, 16oz. Portland, Oregon $6

21ST AMENDMENT BREWING SPARKLING ROSE ALE
5.5% ABV, 12oz. San Leandro, California $5

ABITA STRAWBERRY LAGER
4.2% ABV, 12 oz. Covington, Louisiana $6

ALLAGASH NANCY | SOUR ALE W/ BRETTANOMYCES AND CHERRIES
6.0% ABV, 12.7 oz. Portland, Maine $28

TRUMMER’S AN AMERICAN BISTRO

BUBBLES
LAURENT-FERIER, BRUT CHAMPAGNE, FRANCE, NV 26
SORELLE BRONCA, PROSECCO, SUPERIORE, VENETO, ITALY (PR) 14
HILLINGER, ROSÉ OF PINOT NOIR, BURGENLAND, AUSTRIA, NV (CS) 10
FAMILIE GEISSE, MOSCATEL, SIERRA GAÚCHA, BRAZIL, 12

WHITE

WHITE

CHARDONNAY, TRUMMER’S HOUSE LABEL
BARBOURSVILLE, VIRGINIA, NV 5 | 8
MUSCADET, DOM. MICHEL BREGEO
SÉVRE-ET-MAINE, LOIRE VALLEY, FRANCE, 2018 (PR) 8 | 14
SAUVIGNON BLANC, CRAINNY RANGE
TE MUNA ROAD, MARTINBOROUGH, NEW ZEALAND, 2018 (CS) 8 | 14
RIESLING, KREMSKALT, AUSTRIA, 2018 (CS) 7 | 12
CHENIN BLANC, REM-HOOGTE, “HONEYBUNCH”
SIMONSBERG-STELLENSBOG, SOUTH AFRICA, 2018 (PR) 9 | 16
VERDEJO, NISA, “LAS SUERTAS”, OLD VINE
BARREL FERMENTED, RUEDA, GALICIA, SPAIN, 2016 (PR) 6 | 10
GRÜNER VELTLINER, STEININGER, “LOIS I”
LANGENLOIS, KAMPTAL, AUSTRIA, 2017 (CS) 7 | 12
CHARDONNAY, WALT FAMILY WINERY
SONOMA COAST, SONOMA COUNTY, CALIFORNIA, 2016 (CS) 9 | 16

ROSE

ROSE

DOMAINE SORIN, GRENACHE/SYRAH/CINSAULT
“TERRA AMATA”, CÔTES DU PROVENCE, FRANCE, 2018 (PR) 6 | 10
FLEUR DE PRAIRIE, GRENACH/CINSAULT/SYRAH/MOURVÉDRE
CÔTES DU PROVENCE, FRANCE, 2018 (PR) 7 | 12
STEININGER, ROSÉ OF CABERNET
OSTERRICHT, 2018 (CS) 5 | 9

RED

RED

PINOT NOIR, AMITY VINEYARDS
WILLAMETTE VALLEY, OREGON, 2016 (PR) 8 | 14
ZWIEGELT, STEININGER, “NOVEMBERLESE”
KAMPTAL, AUSTRIA, 2015 (CS) 6 | 10
CABERNET, TRUMMER’S HOUSE LABEL
BARBOURSVILLE, VIRGINIA, NV 6 | 10
TEMPRANILLO, CVNE, CRIANZA
ROJA, SPAIN, 2015 (CS) 6 | 10
PINOTAGE, REM-HOOGTE, “VANTAGE”
SIMONSBERG-STELLENSBOG, SOUTH AFRICA, 2017 (PR) 8 | 14
BLAUFRAUNKISCH, STEINDORFER, RESERVE
BURGENLAND, AUSTRIA, 2016 (PR) 9 | 16
CABERNET, JUGGERNAUT, “HILLSIDE”
CALIFORNIA, 2017 7 | 12
BORDEAUX, CHATEAU MONDÉSIR
BLAYE, CÔTES DE BORDEAUX, FRANCE, 2016 (CO/B) 7 | 12

WINES BY THE GLASS

Wine Director/Sommelier
Nicole Bernard

Create Your Own Flight of Wine by Choosing 3 of any 3oz Pour!
Flight of Walt Family Winery Pinot Noir: Blue Jay | Santa Rita Hills | La Brisa | $30

(21) = Certified Organic or Biodynamic (CS) = Certified Sustainable (PR) = Organic/Biodynamic/Sustainable Practices

An American BISTRO Wine Director/Sommelier Nicole Bernard
**APPETIZERS**

- **COLD**
  - OYSTERS in HALF SHELL cocktail sauce, lemon $17
  - KOHLRABI SALAD blue crab, fennel, mint $13
  - STRACCIATELLA chicories, apples, crouton $11
  - SPECK APPLES manchego, frisée, vincotto $14
  - STEAK TARTARE smoked cheddar, buckwheat, horseradish $13
  - CHILLED OCTOPUS beets, citrus, chili $10

- **SOUPS**
  - ROAST CHICKEN & SPÄTZLE root vegetables, parsley $8
  - FRENCH ONION focaccia, gruyere $8

- **BREAD SERVICE**
  - CORNBREAD whipped honey butter, strawberry jam $5
  - PRETZEL ROLLS grain mustard, garlic butter $5

**MAINs**

- **SALADS**
  - GEM LETTUCES pistachio, gorgonzola, shallot $9
  - BITTER GREENS poached egg, bacon, mustard vinaigrette $10
  - BRAISED ROMAINE ember grilled shrimp, bottarga, shrimp bisque $14

**APPETIZERS**

- **HOT**
  - SHORT RIB CANNELONI mascarpone, pine nuts, brassicas $12
  - ESCARGOT cultured butter, garlic, parsley $13
  - BBQ BONE MARROW frisée, pretzel rolls $9 each
  - BAKED BELLETOILE BRIE raspberry jam, almonds $14
  - BRUSSELS SPROUTS kimchi mayo, sesame seeds $8

**APPETIZERS**

- **CHILLED OCTOPUS**
  - beets, citrus, chili $10

**APPETIZERS**

- **SEA**
  - SEA SCALLOPS cauliflower, hazelnuts, pomegranate $29
  - ROASTED SNAPPER emmer wheat, parsnip, apple $24
  - ATLANTIC HALIBUT blue crab, cabbage, bearnaise $28

**APPETIZERS**

- **LAND**
  - BUTCHER STEAK potatoes, arugula, red wine sauce $22
  - DRY AGED BEEF BURGER smoked cheddar, onion jam $16
  - PORK SCHNITZEL brown butter, lemon, lingonberry $21
  - BRAISED SHORT RIB tuscan kale, whey polenta, natural jus $26

**APPETIZERS**

- **GARDEN**
  - RICOTTA GNOCCHI honeynut squash, pears, parmesan $22
  - BEETS AU POIVRE gorgonzola, beet bordelaise $19
  - PAPPARDELLE rapini, chili, garlic, preserved lemon $21

**APPETIZERS**

- **TO ACCOMPANY** $8ea.
  - BLISTERED SHISO LEAVES chive crème frâiche
  - CARROT vadouvan, kale, yoghurt
  - SPIT-ROASTED BEETS whipped chevre
  - TRUFFLE FRIES parmesan, truffle mayo
  - BAKED EGGPLANT chermoula, bulgur, raisins

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.

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**EXECUTIVE CHEF | JON CROPF**