

# Trummer's Dinner Menu

FOR PATIO & DINING ROOM RESERVATIONS



## Appetizers

BAKED BRIE 15  
*puff pastry & strawberry jam*

TERRINE OF CONFIT PORK 12  
*dijon mustard, pickles and herb salad*

SHRIMP BRUSCHETTA 16  
*cherry tomatoes, limoncello pesto, basil and focaccia*

CHARCUTERIE 14  
*cured meats, artisanal cheeses and traditional accompaniments*

## Soups & Salads

PANZANELLA 9  
*cherry tomatoes, mozzarella, aged balsamic and torn focaccia*

CHILLED CARROT & GINGER SOUP 7  
*coconut milk, basil and mint*

ICEBERG WEDGE SALAD 11  
*bacon, cucumber, tomato, blue cheese and buttermilk ranch*

## Entrees

ROTISSERIE CHICKEN 23  
*sweet corn succotosh and chives*

ROASTED PORK 28  
*andouille sausage, stewed tomatoes, littleneck clams*

BRAISED BEEF SHORT RIBS 24  
*polenta with roasted onion jus*

HAND CUT PASTA 21  
*summer squash, lacinato kale and lemon*

TUNA NICOISE 26  
*French beans, fingerling potatoes, olives and parsley*

## Sides

ASPARAGUS 9  
*gribiche and toasted bread crumbs*

CHILLED BEANS 7  
*bacon, parmesan and mint*

FINGERLING POTATOES 9  
*roisserie drippings, chives and sea salt*

ROTISSERIE CARROTS 9  
*yoghurt and vadowan curry*

TRUFFLE FRIES 9  
*truffle mayo and parmesan*

WARM CABBAGE SALAD 9  
*lingonberry vinaigrette, caraway*

**ADD CORNBREAD FOR \$4**  
Served with honey butter &  
strawberry jam  
\*\*Gluten Free Also Available\*\*

## Kid's Menu - \$12 Each

ROASTED CHICKEN WITH HONEY GLAZED CARROTS

CHEESEBURGER WITH FRENCH FRIES

PENNE PASTA WITH BUTTER & PARMESAN