

Trummer's Dinner Menu

FOR PATIO & DINING ROOM RESERVATIONS



Appetizers

- STEAK TARTARE 15
corn & chorizo focaccia, chipotle dressing, green onion, radish
- BAKED BRIE 15
puff pastry & strawberry jam
- HEIRLOOM TOMATO TART 12
basil marscapone, arugula, cracked black pepper
- SHRIMP BRUSCHETTA 16
cherry tomatoes, limoncello pesto, basil and focaccia
- CHARCUTERIE 14
cured meats, artisanal cheeses and traditional accompaniments
- ROASTED BRATWURST 16
braised cabbage, mustard vinaigrette

Soups & Salads

- PEACH & TOMATO SALAD 10
grilled peaches, heirloom tomatoes, arugula, ricotta, honey oat strussel
- SUMMER VEGETABLE GAZPACHO 7
corn salad, olive oil, brioche croutons
- ICEBERG WEDGE SALAD 11
bacon, cucumber, tomato, blue cheese and buttermilk ranch

Entrées

- ROTISSERIE CHICKEN 23
sweet corn, grilled shiitake & arugula
- BRAISED BEEF SHORT RIBS 24
polenta with roasted onion jus
- TUNA NICOISE 26
french beans, fingerling potatoes, olives & parsley
- HAND CUT PASTA 21
summer squash, lacinato kale, lemon
- ROASTED TENDERLOIN OF BEEF 38
tomato salad, gorgonzola, green peppercorn sauce
- ATLANTIC HALIBUT 34
lump crab, green papaya, curry, peanuts

Sides

- CHILLED BEANS 7
bacon, parmesan and mint
- FINGERLING POTATOES 9
roisserie drippings, chives and sea salt
- ROTISSERIE CARROTS 9
yoghurt and vadouvan curry
- TRUFFLE FRIES 9
truffle mayo and parmesan
- BILL BLEVINS' VEGETABLE RATATOUILLE 9
pomodoro sauce and parmesan
- GLAZED ASPARAGUS 9
gribiche and fines herbs

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