

Trummer's Dinner Menu

FOR PATIO & DINING ROOM RESERVATIONS



Appetizers

BAKED BRIE 15

puff pastry & strawberry jam

STEAMED MUSSELS 14

chorizo, stewed tomatoes, lobster broth, basil

SHRIMP BRUSCHETTA 16

cherry tomatoes, limoncello pesto, basil and focaccia

CHARCUTERIE 14

cured meats, artisanal cheeses, pickles, mustard, toasted bread

SMOKED DUCK & SHRIMP GUMBO 12

carolina gold rice, andouille sausage, trinity vegetables

ADD FOCACCIA BREAD \$4

SERVED W/OLIVE OIL & BALSAMIC

Soups & Salads

ICEBERG WEDGE SALAD 11

bacon, cucumber, tomato, bleu cheese, buttermilk ranch

SUMMER VEGETABLE GAZPACHO 7

corn salad, olive oil, brioche croutons

GRILLED PEACH & HEIRLOOM TOMATO SALAD 10

ricotta, prosciutto, gorgonzola-walnut cracker

****GLUTEN FREE ALSO AVAILABLE****

ADD CORNBREAD \$4

SERVED W/HONEY BUTTER & STRAWBERRY JAM

Entrées

ROTISSERIE CHICKEN 23

sweet corn, arugula

"KAVALIERSPIETZ" 29

braised short ribs, root vegetables, semolina dumpling, various accompaniments

TUNA NICOISE 26

french beans, fingerling potatoes, olives & parsley

HAND CUT PASTA 21

summer squash, lacinato kale, lemon

BRAISED DUCK LEG 22

potato gnocchi, butternut squash puree, hazelnut crumble

SIXTY SOUTH SALMON 32

summer vegetables, crispy prosciutto, cucumber broth

14OZ SPIT ROASTED PRIME RIB 39

porcini & truffle butter, rotisserie potatoes, au jus

BAKED FLOUNDER 30

bloomsdale spinach, sweet corn velouté, tarragon

Sides

SPIT ROASTED BEETS 9

goat cheese, pumpkin seeds, beet chips

FINGERLING POTATOES 9

rotisserie 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

ASPARAGUS 9

chervil aioli, parsley

Kid's Menu - \$12 Each

ROASTED CHICKEN WITH HONEY GLAZED CARROTS

PENNE PASTA WITH BUTTER & PARMESAN

CHEESEBURGER WITH FRENCH FRIES