

TRUMMER'S DINNER MENU

FOR DINING ROOM AND PATIO SERVICE

STARTERS

BABY BEET SALAD 12
goat cheese, pumpkin seeds, cider dressing

BAKED BRIE 15
puff pastry & strawberry jam

BUTTERNUT SQUASH SOUP 8
brown butter, croutons, cayenne, sage

MIXED GREENS SALAD 10
pear-cider vinaigrette, shaved radish, croutons, raclette cheese

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

ADD CORNBREAD \$4

SERVED W/HONEY BUTTER & STRAWBERRY JAM

EST. 2009

CLIFTON, VA

ENTRÉES

12 OZ ROSEDA FARMS PRIME RIB 40
roisserie potatoes, au jus, horseradish cream

CARAMELIZED SUNCHOKE RISOTTO 24
brown butter walnuts, honey crisp apple, sage

ROTISSERIE CHICKEN 23
braised leeks, butternut squash, red wine jus

BRAISED SHORT RIBS 29
polenta, roasted parsnips, charred onion jus

SEARED TUNA 31
warm cabbage salad, lingonberry-walnut vinaigrette

ROASTED SALMON 29
farro, haricot verts, lemon-thyme vinaigrette

SIDES

FINGERLING POTATOES 9
roisserie drippings, chives and sea salt

ROTISSERIE CARROTS 9
yoghurt and vadouvan curry

TRUFFLE FRIES 9
truffle mayo and parmesan

SAUTÉED GREENS 7
roasted garlic, lemon

KID'S MENU - \$12 EACH

ROASTED CHICKEN
honey glazed carrots

PENNE PASTA
butter & parmesan

CHEESEBURGER
hand-cut french fries & ketchup