Trummer's Brunch Menu

**Water**

- 8OZ PELLEGRINO 2.00

**Cocktails**

- TITANIC 14
  - our signature cocktail
- MAIN STREET 13
  - bourbon, cinnamon, honey & lime
- BLOODY MARY 10
  - house mix, vodka & horseradish
- IRISH COFFEE 10
  - jameson & sugar in the raw set on fire and topped off with coffee and whipped cream
- ESPRESSO MARTINI 12
  - stoli vanilla vodka, kahlua, grand marnier, freshly brewed espresso

**Starters**

- HOUSE-MADE FOCACCIA BREAD 5
  - rosemary, garlic oil, sea salt
- BABY GEM LETTUCE 10
  - pea shoot green goddess, pickled green strawberries, crispy Benton's ham, blue cornbread cumble
- WILD RAMP TOAST 11
  - house-made ciabatta, whipped lardo, crispy pig skin
- MUSCAT GRAPE GAZPACHO 11
  - green almonds, fennel pollen yogurt, nasturtium
- CRISPY ARANCINI 9
  - roasted tomato sauce, parmesan
- GREEK YOGURT PARFAIT 9
  - fresh berries, house made granola

**Entrees**

- ROSEDA FARMS BEEF BURGER 18
  - brioche bun, iceberg lettuce, B&B pickle, duck fat aioli, hand-cut fries
- HOUSE MADE Brioche FRENCH TOAST 14
  - marinated strawberries, maple mascarpone
- ANSON MILLS CAROLINA GOLD RICE CARBONARA 16
  - Benton's bacon, parmesan, lemon bread crumbs, hot pepper jam
- SHORT RIB HASH 16
  - sunchokes, cipollini onion, sunny side up eggs
- SPANISH "OMELETTE" 15
  - Yukon gold potatoes, piquillo peppers, manchego
- HOUSE MADE BAGEL 14
  - poached eggs, chorizo gravy, green onions

**DESSERTS 8/ea**

- STRAWBERRY PAVLOVA
  - marinated strawberries, cardamom cream
- MILK CHOCOLATE TART
  - torched cinnamon meringue, espresso caramel, hazelnuts, cocoa nibs