

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

RAMW 2020

Upscale Brunch
of the Year

WINNER!