

TRUMMER'S DINNER MENU

STARTERS

HOUSE MADE FOCACCIA BREAD 5
rosemary, garlic oil, sea salt

MUSCAT GRAPE GAZPACHO 11
green almonds, fennel pollen yogurt, nasturtium

BABY GEM LETTUCE 10
pea shoot green goddess, pickled green strawberries, crispy Benton's ham, blue cornbread crumble

DELTA QUEEN ASPARAGUS SALAD 12
sauce gribiche, miner's lettuce, smoked trout roe

HUDSON VALLEY FOIE GRAS TORCHON 24
strawberry jam, house made brioche, marcona almond crisp

GRILLED RAMP TOAST 12
whipped lardo, crispy pig skin, house made focaccia, lemon zest

EST. 2009

CLIFTON, VA

ENTRÉES

ROTISSERIE AMISH CHICKEN 24
house made spätzle, baby carrots, braised fennel, mustard jus

ROSEDA FARMS BRAISED SHORT RIB 30
anson mills polenta, broccolini, cipollini onion, red wine jus

ALASKAN HALIBUT 34
tempura onion blossom, couscous, delta queen asparagus, green curry labneh

TEMPURA SOFT SHELL CRAB 27
kimchi mayo, pickled ramps, sea beans, baby greens, togarashi

AUTUMN OLIVE PORK LOIN 32
yuzu kosho, okinawa sweet potato, crispy chicharrónes, charred napa cabbage, strawberry gochujang

HOUSE MADE FARRO PAPPARDELLE 28
braised rabbit ragu, morel mushrooms, caramelized onions, lemon bread crumbs, parmigiano reggiano

CHARCOAL GRILLED CAULIFLOWER MUSHROOM 25
schwarma spice, Austrian pea "hummus," marinated peppers, crispy pita

SIDES

FINGERLING POTATOES 9
roisserie drippings, chives, sea salt

SAUTÉED GREENS 7
roasted garlic, lemon, pickled mustard seeds

SLOW ROASTED SUNCHOKES 9
black garlic molasses, peanuts