

# TRUMMER'S DINNER MENU

## STARTERS

HOUSE MADE SKILLET CORNBREAD 5  
*whipped honey butter*

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*

BILL BLEVINS' BABY BEET SALAD 12  
*bijou goat cheese, crispin apple, pistachio, yuzu, wasabi arugula*

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

GRILLED RAMP TOAST 12  
*whipped lardo, crispy pig ears, house made sourdough, lemon zest*

EST. 2009

CLIFTON, VA

## ENTRÉES

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

ROSEDA FARMS STRIP LOIN 34  
*anson mills polenta, broccolini, cipollini onion, red wine jus*

WILD ALASKAN HALIBUT 34  
*hand-rolled couscous, wild wood sorrel, spring radishes, green curry labneh*

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

ACQUERELLO RISOTTO 26  
*wild porcini mushrooms, ramp greens, pecorino, Austrian peas, alba hazelnuts*

AUTUMN OLIVE PORK LOIN 32  
*Okinawa sweet potato, yuzu kosho, grilled cabbage, crispy skin, strawberry gochujang*

## 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, Virginia peanuts*