

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 ANSON MILLS JIMMY RED CORNBREAD 5

whipped honey butter

RENDEZVOUS FARM BABY LETTUCES 10

shaved fennel & radish, cornbread croutons, pipe dreams goat cheese, lemon vinaigrette

GRILLED RAMP TOAST 12

whipped lardo, crispy pig skin, house made sourdough, lemon zest

CHILLED STRAWBERRY GAZPACHO 11

pickled green strawberries, green almonds, marinated red peppers, feta

CRISPY FISH & RICE CROQUETTES 9

kimchi mayo, scallions

LOCAL ASPARAGUS SALAD 12

sauce gribiche, pistachios, mustard flowers, smoked trout roe

ENTREES

ROSEDA FARMS BEEF BURGER 18

brioche bun, iceberg lettuce, B&B pickle, chipotle mayo, hand-cut fries

HOUSE MADE BRIOCHE FRENCH TOAST 14

marinated strawberries, maple mascarpone

ANSON MILLS CAROLINA GOLD RICE CARBONARA 16

Benton's bacon, pecorino, lemon bread crumbs, hot pepper jam

SHORT RIB HASH 16

Okinawa sweet potatoes, 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

TRIO OF ICE CREAMS OR SORBETS

please ask your server for today's flavors

MILK CHOCOLATE TART

torched cinnamon meringue, espresso caramel, hazelnuts, cocoa nibs

RAMW 2020

Upscale Brunch
of the Year

WINNER!