

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

radish, cornbread croutons, tarentaise cheese, lemon vinaigrette

AUTUMN OLIVE FARM WHIPPED LARDO 11

house made sourdough, pickled ramps, crispy chicarrones

CHILLED STRAWBERRY GAZPACHO 11

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

CRISPY ARANCINI 8

roasted tomato sauce, pecorino

BADGER FLAME BEET SALAD 12

goat cheese, honey crisp apple, pistachios, yuzu, wasabi arugula

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

BRAISED SHORT RIB SANDWICH 16

strawberry bbq sauce, pickled vegetables, hand-cut fries

SPANISH "OMELETTE" 15

Yukon gold potatoes, piquillo peppers, manchego

HOUSE MADE BUTTERMILK BISCUITS 14

poached eggs, chorizo gravy, green onions

DESSERTS 8/EA

BASQUE STYLE "BURNT" CHEESECAKE

local strawberries, marcona almonds, sherry syrup

MILK CHOCOLATE TART

torched cinnamon meringue, espresso caramel, hazelnuts, cocoa nibs

RAMW 2020

Upscale Brunch
of the Year

WINNER!