

TRUMMER'S DINNER MENU

STARTERS

HOUSE MADE ANSON MILLS JIMMY RED CORNBREAD 5
whipped honey butter

CHILLED STRAWBERRY GAZPACHO 11
pickled green strawberries, green almonds, marinated red peppers, feta

RENDEZVOUS FARMS BABY LETTUCES 10
radish, cornbread croutons, mahón cheese, lemon vinaigrette

KARMA FARM BEET SALAD 12
pipe dreams goat cheese, honeycrisp apple, hazlenuts, yuzu, wasabi arugula

WILD COLUMBIA RIVER KING SALMON CRUDO 17
taggiasca olives, ramp salt, nepitella, smoked roe

AUTUMN OLIVE WHIPPED LARDO 11
house made focaccia, pickled ramps, crispy chicarrones

EST. 2009

CLIFTON, VA

ENTRÉES

ROTISSERIE AMISH CHICKEN 24
braised greens, heirloom carrots, melted leeks, mustard jus

ROSEDA FARMS BRAISED SHORT RIB 30
anson mills polenta, oyster mushroom, asparagus, caramelized onion jus

SEARED SEA SCALLOPS 31
anson mills farro, hakurei turnips, tempura pickled ramps, cherry agrodolce

SEARED YELLOWFIN TUNA 31
harissa spices, hand rolled couscous, fava beans, shaved radish, green curry labneh

ACQUERELLO RISOTTO 26
wild morel mushrooms, truffle, Austrian peas, pecorino, Alba hazelnuts

AUTUMN OLIVE PORK LOIN 32
Okinawa sweet potato, yuzu kosho, bok choy, crispy skin, strawberry gochujang

SIDES

FINGERLING POTATOES 9
roisserie drippings, chives, sea salt

SAUTÉED GREENS 7
roasted garlic, lemon, pickled mustard seeds

SEASONAL SPRING VEGETABLES 9
black garlic molasses, benne, cilantro