

# TRUMMER'S DINNER MENU

## STARTERS

HOUSE MADE ANSON MILLS JIMMY RED CORNBREAD 5  
*whipped honey butter*

CHILLED STRAWBERRY GAZPACHO 12  
*pickled green strawberries, green almonds, marinated red peppers, feta*

RENDEZVOUS FARMS BABY LETTUCES 12  
*radish, cornbread croutons, manchego cheese, lemon vinaigrette*

BADGER FLAME BEET SALAD 14  
*pipe dreams goat cheese, lemonade apple, pistachios, yuzu, dragon's tongue arugula*

HEIRLOOM TOMATO SALAD 14  
*piment d'espelette, charred cucumber, taggiasca olive salt, nepitella, parmesan crisp*

HOUSE MADE GUANCIALE 15  
*house made focaccia, beer mustard, pickled peppers*

EST. 2009

CLIFTON, VA

## ENTRÉES

ROTISSERIE AMISH CHICKEN 26  
*baby carrots, fava beans, grilled radicchio, golden raisin sauce*

ROSEDA FARMS DRY-AGED BAVETTE STEAK 35  
*maitake mushroom, bok choy, kimchi purée, benne seed, sake-shoyu marinade*

SEARED SEA SCALLOPS 33  
*anson mills farro, kohlrabi, pickled red onion, cherry agrodolce*

PAN ROASTED WILD ROCKFISH 34  
*jasmine rice, cauliflower, summer squash, radish, yuzu kosho vinaigrette, fish skin furikake*

HOUSE MADE SHEEP'S MILK RICOTTA CAVATELLI 26  
*fairytale eggplant, heirloom tomato, basil, lemon bread crumbs, parmigiano reggiano*

ROASTED ROHAN DUCK BREAST 35  
*sweet corn purée, cipollini onions, chanterelle mushrooms, wax beans, blackberry jus*

## SIDES

FINGERLING POTATOES 9  
*roisserie drippings, chives, sea salt*

SAUTÉED GREENS 7  
*roasted garlic, lemon zest, pickled mustard seeds*

BILL BLEVINS' WAX BEANS 10  
*black garlic molasses, peanuts, togarashi*