

# TRUMMER'S DINNER MENU

## STARTERS

HOUSE MADE ANSON MILLS RED FIFE FOCACCIA 5

*herbed extra virgin olive oil*

CHILLED SUGAR KISS MELON GAZPACHO 12

*pickled watermelon rind, roasted peppers, green almonds,  
barrel-aged feta, thai basil*

RENDEZVOUS FARMS BABY LETTUCES 12

*shaved fennel & radish, cornbread croutons, midnight moon,  
lemon vinaigrette*

BADGER FLAME BEET SALAD 14

*pipe dreams goat cheese, lemonade apple, pistachios, yuzu,  
nasturtium*

HEIRLOOM TOMATO SALAD 14

*piment d'espelette, charred cucumber, taggiasca olive salt, anise hyssop,  
parmesan crisp*

EST. 2009

CLIFTON, VA

## ENTRÉES

AUTUMN OLIVE FARM HERITAGE PORK LOIN 35

*sweet corn puree, baby carrots, pattypan squash, cipollini onion,  
golden raisin agrodolce, togarashi spiced chicharrones*

KOREAN BBQ BRAISED SHORT RIBS 34

*polenta di riso, baby bok choy, pickled kohlrabi, kimchi puree,  
benne seeds*

ATLANTIC HALIBUT ACQUA PAZZA 35

*cranberry beans, fresh espelette peppers, heirloom tomato,  
fennel, garlic bread crumbs, basil*

SEARED SEA SCALLOPS 34

*anson mills farro, leeks, wild foraged mushrooms,  
blueberry-mustard jus*