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

RENEZVOUS 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

Entrées

AUTUMN OLIVE FARM HERITAGE PORK LOIN  35
sweet corn puree, baby carrots, pattypan squash, cipollini onion, golden raisin agrodolce, togarashi spiced chicaronnes

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