

TRUMMER'S DINNER MENU

STARTERS

HOUSE MADE ANSON MILLS RED FIFE FOCACCIA 6
herbed extra virgin olive oil

CHILLED LOCAL WATERMELON GAZPACHO 11
*pickled watermelon rind, roasted peppers, green almonds,
barrel-aged feta, lime basil*

RENDEZVOUS FARM BABY LETTUCES 11
*shaved fennel & radish, focaccia croutons, midnight moon,
lemon vinaigrette*

HEIRLOOM TOMATO TARTINE 14
*house made ciabatta, pipe dreams goat cheese, taggiasca olive salt,
red pearl onion, opal basil*

LEMONADE APPLE SALAD 13
Benton's country ham, badger flame beets, white balsamic, marcona almonds

HIRAMASA CRUDO 16
peach aguachile, lemon verbena, sea beans, cured cucumbers, nasturtium

ENTRÉES

AUTUMN OLIVE FARM PORK LOIN 35
*sweet corn puree, cipollini onion, delicata squash, vincotto,
spiced chicharrones*

KOREAN BBQ BRAISED SHORT RIBS 34
*polenta di riso, baby bok choy, pickled kohlrabi, kimchi puree,
benne seeds*

SEARED SEA SCALLOPS 34
anson mills farro, negi scallion, maitake mushrooms, huckleberry jus

ROTISSERIE WHIFFLE TREE FARM CHICKEN BREAST 27
*charred eggplant puree, house made spätzle, baby carrots, grilled cabbage,
lemon-caper vinaigrette*

ATLANTIC HALIBUT ACQUA PAZZA 35
*cranberry beans, aleppo peppers, heirloom tomato, fennel,
garlic bread crumbs, hawaiian basil*

SHEEP'S MILK RICOTTA CAVATELLI 27
sungold tomato, black futsu squash, habanada pepper, oregano, pecorino

SIDES

SAUTEED GREENS 7
garlic, lemon zest, pickled mustard seeds

CRISPY NEW POTATOES 9
duck fat, chives, smoked sea salt