

# TRUMMER'S BRUNCH MENU



## COCKTAILS

- TITANIC 15  
*our signature cocktail*
- MAIN STREET 14  
*bourbon, cinnamon, honey & lime*
- BLOODY MARY 12  
*house mix, vodka & horseradish*
- IRISH COFFEE 13  
*jameson & sugar in the raw set on fire and topped off with coffee and whipped cream*
- ESPRESSO MARTINI 13  
*stoli vanilla vodka, kahlua, grand marnier, freshly brewed espresso*

## STARTERS

- HOUSE MADE PASTRY BASKET 8  
*pumpkin cheesecake bearclaws & pear muffins*
- RENDEZVOUS FARM BABY LETTUCES 11  
*shaved fennel & radish, focaccia croutons, midnight moon cheese, lemon vinaigrette*
- AUTUMN OLIVE FARM WHIPPED LARDO 12  
*house made baguette, pickled jalapeños & watermelon rind*
- KOGINUT SQUASH SOUP 11  
*barrel-aged feta, cardamom-spiced popped sorghum, brown butter hazelnut oil*
- CRISPY ARANCINI 9  
*roasted tomato sauce, parmesan*
- HEIRLOOM TOMATO TARTINE 14  
*house made ciabatta, pipe dreams goat cheese, taggiasca olive salt, red pearl onion, nasturtium*

## ENTREES

- KOREAN BBQ BRAISED SHORT RIB 18  
*jasmine rice, kimchi, negi scallion, corn, sunny side up eggs*
- HOUSE MADE BRIOCHE FRENCH TOAST 15  
*bartlett pears, maple mascarpone*
- CHARLESTON GOLD RICE CARBONARA STYLE 16  
*maitake mushrooms, bacon, local eggs, lemon bread crumbs, parmigiano reggiano*
- SPANISH "OMELETTE" 15  
*Yukon gold potatoes, roasted red peppers, pecorino, baby greens*
- HOUSE MADE BUTTERMILK BISCUITS 15  
*chorizo gravy, green onion, poached eggs*
- WILD GULF SHRIMP & GRITS 18  
*creamy polenta, aleppo peppers, cipollini onions, sopressata, shellfish nage*

## DESSERTS 9/EA

SELECTION OF HOUSE MADE ICE CREAMS OR SORBETS

MILK CHOCOLATE TART  
*torched cinnamon meringue, hazelnuts, cocoa nibs, espresso caramel*