

# TRUMMER'S DINNER MENU

## STARTERS

HOUSE MADE ANSON MILLS EINKORN FOCACCIA 6

*herbed extra virgin olive oil*

KOGINUT SQUASH SOUP 11

*barrel-aged feta, cardamom-spiced popped sorghum,  
brown butter hazelnut oil*

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, nasturtium*

AUTUMN OLIVE WHIPPED LARDO 13

*sourdough crostinis, pickled jalapeños, watermelon rind*

ORA KING SALMON CRUDO 16

*wild persimmon puree, yuzu, cured cucumbers, blossoms,  
sea beans, aji dulce peppers*

DUCK BREAST CARPACCIO 15

*muscadine grape, shaved turnips, orange olive oil, arugula, fennel pollen*

## ENTRÉES

BINCHOTAN GRILLED MONKFISH 32

*berbere spice, hand rolled couscous, tahini, honeynut squash,  
black garlic molasses, pumpkin seed dukkah*

AUTUMN OLIVE BRAISED PORK SHANK 30

*benton's bacon, cranberry beans, tuscan kale, aleppo peppers,  
celery root, garlic bread crumbs*

KOREAN BBQ BRAISED SHORT RIBS 34

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

SEARED SEA SCALLOPS 34

*kyoto carrots, cipollini onion, watermelon radish, bel fiore radicchio,  
red wine-pomegranate jus*

ROTISSERIE WHIFFLE TREE FARM CHICKEN BREAST 27

*charred eggplant puree, anson mills farro, fennel, grilled cabbage,  
lemon-caper vinaigrette*

CHARLESTON GOLD RICE RISOTTO 26

*maitake mushrooms, black truffle butter, melted leeks,  
parmigiano reggiano, marcona almonds*

## SIDES

SAUTEED GREENS 7

*garlic, lemon zest, pickled mustard seeds*

CRISPY FINGERLING  
POTATOES 9

*duck fat, chives, smoked sea salt*