

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, opal basil*

AUTUMN OLIVE WHIPPED LARDO 13

sourdough crostinis, pickled jalapeños & watermelon rind, wasabi arugula

HAWAIIAN MOONFISH CRUDO 15

*peach aguachile, lemon balm, cured cucumbers, blossoms,
sea beans, aji dulce peppers*

TEMPURA HALIBUT COLLAR 12

kimchi mayo, baby greens, pickled armenian cucumber, togarashi

EST. 2009

CLIFTON, VA

ENTRÉES

AUTUMN OLIVE FARM PORK BLADE STEAK 34

*wild hen of the woods mushrooms, cipollini onion,
honeynut 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

*silver queen corn, red norland potatoes, leeks, nasturtium,
benton's bacon chowder*

ROTISSERIE WHIFFLE TREE FARM CHICKEN BREAST 27

*charred eggplant puree, Anson Mills farro, baby carrots, grilled cabbage,
lemon-caper vinaigrette*

ATLANTIC HALIBUT ACQUA PAZZA 35

*cranberry beans, aleppo peppers, heirloom tomato, fennel,
garlic bread crumbs, hawaiian basil*

CHARLESTON GOLD RICE RISOTTO 26

*roasted sunchokes, badger flame beets, black garlic molasses,
virginia peanuts, parmigiano reggiano*

SIDES

SAUTEED GREENS 7

garlic, lemon zest, pickled mustard seeds

CRISPY NEW POTATOES 9

duck fat, chives, smoked sea salt