

TRUMMER'S DINNER MENU

STARTERS

HOUSE MADE ANSON MILLS ABRUZZI RYE PUMPERNICKEL 6
whipped coffee butter

KOGINUT SQUASH SOUP 11
*barrel-aged feta, cardamom-spiced popped sorghum,
brown butter hazelnut oil*

KARMA FARM BABY LETTUCES SALAD 11
*shaved fennel & turnips, olive oil croutons, toma celena,
apple cider vinaigrette*

AUTUMN OLIVE FARM WHIPPED LARDO 12
*house made focaccia, B&B pickles, hot pepper jam,
spiced chicarrones*

BUTTERNUT SQUASH TARTINE 13
*ciabatta, whipped cream cheese, pickled red onion,
pumpkin seed dukkah, wasabi arugula*

ORA KING SALMON TARTARE 14
*satsuma mandarin, pickled fresno chili, sea beans,
sesame seeds, fish sauce vinaigrette*

ENTRÉES

ORA KING SALMON 34
*anson mills farro, heirloom carrots, honey crisp apple,
winter radish, horseradish cream*

ACQUERELLO RISOTTO 26
*fingerling sweet potato, parmigiano reggiano,
pickled fresno chili, peanuts, black garlic molasses*

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

PENNSYLVANIA PEKIN DUCK BREAST 35
*foie gras brioche pain perdu, parsnip purée, crispy chestnuts,
charred grapes, vincotto*

PAN ROASTED ATLANTIC HALIBUT 35
*maitake mushrooms, negi scallion, hirosaki turnips,
miso broth*

SIDES

SAUTEED SPINACH 8
garlic, lemon, pickled mustard seeds

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