

TRUMMER'S DINNER MENU

STARTERS

HOUSE MADE CORNBREAD 8

whipped jalapeno butter

LOCAL MIXED GREENS SALAD 12

peaches, local radish, olive oil croutons, grafton cheese, green goddess dressing

SALMON TARTARE 15

red curry remoulade, pickled mustard seeds, b&b pickles, house made potato chips

CHILLED CAULIFLOWER SOUP 12

wine soaked raisins, spring garlic

BBQ BONE MARROW 19

corn cob jam, toasted ciabatta

BURRATA 18

Bill Blevins' beets, carrot top chimichurri, spiced pepitas

ENTRÉES

ROSEDA FARM BRAISED SHORT RIB 35

maple-bourbon glaze, boursin spätzle, royal trumpet mushrooms, heirloom carrots

SPIT ROASTED PORCHETTA 30

tasso collard greens, bacon dashi, cherry chow chow

HALF JOYCE FARMS CHICKEN 30

cornbread dressing, butter braised root vegetables, mustard jus

PAN ROASTED LOCH DUART SALMON 29

braised spinach & chickpeas, green beans, lemon olive oil

RICOTTA CAVATELLI 29

tasso ham, pickled sweet corn, broccolini

DUCK LEG CONFIT 30

creamy farro, braised fennel, pistachio dukkah, golden raisin jus

LAMB TAGLIATELLE 31

house made pasta, stinging nettle pesto, whipped ricotta, herb bread crumbs

CRISPY SKIN ROCKFISH 30

sauerkraut, fennel slaw, red currant jus

SOFT SHELL CRAB 36

seasonal vegetables, cous cous, aleppo chili crisp

PEPPER CRUSTED TUNA 39

classic pommes puree, truffle madeira sauce, cipollini onion, blistered asparagus

SIDES

CRISPY BRUSSELS SPROUTS 10

smoked blue cheese, crispy shallots, honey mustard vinaigrette

TRUFFLE FRIES 9

truffle mayo, parmesan

FINGERLING POTATOES 9

duck fat, chives, smoked sea salt, spring onion

WATERMELON & FETA SALAD 10

sheep & goat milk feta, cucumbers, strawberries, charred spring onion vinaigrette

SHRIMP & GRITS 16

caramelized onion, spinach, grafton cheese crisp