

Our Famous COCKTAILS

MAIN STREET

Bulleit bourbon, honey, cinnamon, lime \$13

PUEBLO ^{AND} IVY

Bo & Ivy corn whiskey, fire roasted chili montenegro, poli bianco \$14

VENUS D'VINYL

house cherry cortal, trummer's spiced rum, vanilla \$16

BAD SNEAKERS

rum, toasted coconut, house cream of coconut, pineapple \$13

POPTAIL

seasonal popsicle in a glass of prosecco \$18

TITANIC

Trummer's Signature Cocktail

\$14



SAGE

Plymouth Gin, sage, lime, elderflower

\$13

TRUMMER'S BEERS

WEIHENSTEPHANER | HEFEWEIZEN

5.4% ABV, Freising, Germany \$7

SOLACE BREWING | CRAZY PILS

5.2% ABV, Dulles, Virginia \$6

ASLIN BREWING | DOUBLE ORANGE STARFISH - DIPA

8.3% ABV, Herndon, Virginia \$15

SOLACE | GUTE NACHT - MAERZEN

6% ABV, Dulles, Virginia \$9

POTTER'S CRAFT CIDER | GRAPEFRUIT HIBISCUS CIDER

4.2% ABV, charlottesville, Virginia \$6

ASLIN BREWING | TEE TEE - SOUR BREWED WITH SKITTLES

6% ABV, Herndon, Virginia \$12

PORT CITY BREWING | COLOSSAL ONE - IMPERIAL STOUT

9.5% ABV, Alexandria, Virginia \$6

WINES by the GLASS

SPARKLING

BLANC DE BLANCS Szigeti, Burgenland, AT \$15/53

SECCO Hillinger, Burgenland, AT \$13/45

PROSECCO Sorelle Bronca, Veneto \$15/53

WHITE

CHARDONNAY Clos Pegase, Carneros, CA \$13/46

SAUVIGNON BLANC

Tement, "Kalk & Kreide," Styria, AT \$15/56

GRÜNER VELTLINER

Steininger, Ried Loisium, Kamptal, AT \$13/44

CHENIN BLANC

Remhoogte, "Honeybunch," Stellenbosch, SA \$15/56

ROSÉ

ROSÉ OF SAUVIGNON BLANC Sea Salt, NZ \$12/42

RED

TEMPRANILLO Vina Real, Crianza, Rioja, SP \$12/42

PINOT NOIR Anton Bauer, Wagram, AT \$14/42

BLAUFRÄNKISCH Steindorfer, Burgenland, AT \$14/52

CABERNET SAUVIGNON

Pendulum, Columbia Valley, WA \$14/50

BORDEAUX Chateau Mondesir, FR \$12/42

AUSTRIAN WINE FLIGHT \$18

STEININGER Grüner Veltliner, Kamptal

MITTELBACH Rosé of Zweigelt, Niederösterreich

STEINDORFER Blaufränkisch, Burgenland

TRUMMER'S

AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

FRENCH ONION SOUP \$10

BURRATA \$18

apples, walnuts, red onion, cranberry vinaigrette

MIXED GREEN SALAD \$12

radish, grapes, Grafton cheddar, croutons, green goddess dressing

CHOPPED SALAD \$14

chickpea, cucumber, pecans, tomato, smoked blue cheese, sundried tomato vinaigrette

BREAD SERVICE

CORNBREAD *w/maple cinnamon butter* \$8

GLUTEN FREE CORNBREAD *w/maple cinnamon butter* \$8

TO SHARE

CRISPY PORK \$14

tasso ham, colard greens, bacon dashi, cherry chowchow

CIOPPINO \$15

clams, mussels, mkt fish, bacon

BBQ BONE MARROW \$19

apricot jam, ciabatta bread

CHARCUTERIE PLATE \$18

house made pickles, beer mustard, crostini

ARTISAN CHEESE PLATE \$18

seasonal jam, crostini

MAINS

SPIT ROASTED

BUTCHER SALAD \$23

chopped salad, blue cheese, spit roasted meat

CELERY ROOT \$19

grilled fennel, braised kale, saffron fennel sauce

JOYCE FARM CHICKEN

cornbread dressing, butter braised root vegetables, chicken jus half \$29 whole \$58

DAILY OFFERINGS

FROM OUR ROTISSERIE

served WITH rotisserie potatoes

TUESDAY:

DRY-AGED DUCK BREAST WITH *red currant jus*

WEDNESDAY:


PORCHETTA WITH *cherry chowchow*

THURSDAY:

TOMAHAWK RIB EYE WITH *compound butter*

FRIDAY AND SATURDAY:

PRIME RIB WITH *horseradish cream*

 *Gluten free options available; Please ask your server for more details.*

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.*

SEA

PAN SEARED HALIBUT \$30

couscous, seasonal vegetables, aleppo chili crisp

LOCH DUART SALMON \$29

heirloom tomatoes, squash, green beans, smoked tomato jam

OYSTER PO' BOY \$18

red curry remoulade, shredded lettuce, tomato

LAND

WIENERSCHNITZEL FROM PORK \$22

dill potato salad, cherry lemon gastrique

ROSEDA FARM BRAISED SHORT RIBS \$35

maple bourbon glaze, boursin spaetzle, wild mushrooms

PASTA

TAGLIATELLE \$25

braised ox tail, celery root, luxardo cherries, herb bread crumbs

RICOTTA CAVATELLI \$23

tasso ham, pickled sweet corn, broccolini

TO ACCOMPANY

ROTISSERIE POTATOES

duck fat, chives, smoked sea salt, spring onion \$9

TRUFFLE FRIES *parmesan, truffle mayo \$9*

ROASTED DELICATA SQUASH *sheep AND goats feta, brown butter pine nuts, charred scallion vinaigrette \$10*

BRUSSELS SPROUTS *smoked blue cheese, honey mustard vinaigrette, crispy shallots \$10*