

TRUMMER'S

APPS AND SALADS

HOUSE MADE CORNBREAD \$8

✦ BURRATA w/apples, walnuts, red onion, cranberry vinaigrette \$16

✦ MIXED GREENS w/green goddess dressing, radish, croutons, grapes, Grafton cheddar \$11

✦ CHOPPED SALAD w/chick peas, cucumbers, pecans, tomato, smoked blue cheese, Sundried tomato vinaigrette \$13

FRENCH ONION SOUP w/baguette \$10

Additions for salads: duck confit, cured ham, salmon or shrimp \$8^{ea.}

Suncheon

✦ *Gluten free options available*

SANDWICHES

served with a small mixed green salad

SMASH BURGER w/smoked cheddar, pickled red onion, bacon jam on roll \$16

CHICKEN SALAD w/Alabama white BBQ, celery, red onion, bib lettuce on baguette \$13

PORCHETTA w/Emmentaler, pickled rappini, arugula on roll \$14

OYSTER PO' BOY w/red curry rémoulade, shredded lettuce AND tomato on baguette \$16

Add: house cut fries \$2 truffle fries \$3 chopped salad \$3

ENTREES

✦ CRISPY SKIN ROCKFISH w/sauerkraut, fennel slaw, red currant jus \$26

TAGLIATELLE w/braised ox tail, celery root, Luxardo cherries, herb breadcrumbs \$27

RICOTTA CAVATELLI Tasso ham, pickled corn, broccolini \$24

PORK SCHNITZEL w/dill potato salad, cherry lemon gastrique \$22

SIDES

✦ CRISPY BRUSSEL SPROUTS w/smoked blue cheese, fried shallots, honey mustard vinaigrette \$8

✦ TRUFFLE FRIES w/duck fat, smoked salt, chives \$7

✦ ROASTED DELICATA SQUASH w/sheep AND goat's feta, brown butter pine nuts, charred scallion vinaigrette \$9

* 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.



COCKTAILS



TITANIC *our signature cocktail* \$15

BAD SNEAKERS *rum, toasted coconut, house cream of coconut, pineapple* \$13

VENUS D'VINYL *house cherry cordial, Trummer's spiced rum, vanilla, lemon* \$16

MAIN STREET *bourbon, honey, cinnamon, lime* \$14

SAGE *gin, elderflower, sage, lime* \$14

POPTAIL *seasonal popsicle in a glass of prosecco* \$18

DRINKS

BEER

GRAPEFRUIT HIBISCUS CIDER *Potter's Craft Cider - Charlottesville, VA - 4.2%* \$6

CRAZY PILS *Solace Brewing - Dulles, VA - Bohemian Pilsner - 5.2%* \$6

TEETEE *Aslin Brewing - Herndon, VA - sour brewed with skittles - 6%* \$12

DOUBLE ORANGE STARFISH *Aslin Brewing - Herndon, VA - DIPA - 8.3%* \$15

COLOSSAL ONE *Port City Brewing - Alexandria, VA - Imperial Stout with Belgian yeast - 9.5%* \$6

GUTE NACHT *Solace Brewing - Dulles, VA - Marzen - 6%* \$9

WINE 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*