

Our Famous COCKTAILS

BYWATER

Zaya rum, Averna, Green Chartreuse
Velvet Falernum \$17

PAIN AND PLEASURE

tequila, orange liquor, jalapeno, hibiscus, lime \$16

MAIN STREET

bourbon, honey, cinnamon, lime \$14

AUSTRIAN 75

gin, lingonberry,
rosemary, Secco \$14

HURRICANE

a lot of rum, passion fruit, orange, lime \$19

RAMOS GIN FIZZ

Tom Cat gin, Yellow Chartreuse, egg white
cream \$18

TITANIC

Trummer's Signature
Cocktail
\$15



SAGE

gin, sage, lime, elderflower
\$14

TRUMMER'S BEERS

WEIHENSTEPHANER | HEFEWEIZEN

5.8% ABV, Freising, Germany \$12

ALSIN | OLD TOWN LAGER

4% ABV, Herndon, VA \$8

LOST RHINO | SHOOTER MCMUNNS - DRY IRISH STOUT

4% ABV, Ashburn, Virginia \$6

OCELOT BREWING | FORVER MORE - PALE ALE

5.2% ABV, Dulles, Virginia \$12

GREAT LAKES | ELIOT NESS - AMBER ALE

6% ABV, Dulles, Virginia \$9

POTTER'S CRAFT CIDER | GRAPEFRUIT HIBISCUS CIDER

4.2% ABV, Charlottesville, Virginia \$6

MUSTANG SALLY | PHREAK - FRUITED SOUR ALE

6.2% ABV, Chantilly, VA \$9

WINES by the GLASS

SPARKLING

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

SECCO Hillinger, Burgenland, AT \$13/45

PROSECCO Sorelle Bronca, Veneto, IT \$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

RED

NERO D'AVOLA Principi di Butera, "Amira,"
Sicily, IT \$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

TRUMMERS

AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

CHESTNUT SOUP \$10

pomegranate molasses, crispy shiitake, creme

BURRATA \$18

toasted pine nuts, blistered scallion vinaigrette

MIXED GREEN SALAD \$12

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

CHOPPED SALAD \$14

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

BREAD SERVICE

GF CORNBREAD *w/maple cinnamon butter* \$6

TO SHARE

BEEF TENDERLOIN STEAK TARTARE \$25

black garlic aioli, pickled celery, fried oyster

SCALLOP STUFFED MIRLTON SQUASH \$24

andouille vermouth cream

BAKED BRIE \$15

puff pastry, cranberry relish, walnuts, crostini

PAN SEARED HUDSON VALLEY FOIE GRAS \$28

garlic parsnip purée, broken vinaigrette

TRADITIONAL CAVIAR SERVICE \$95

Royal Osetra, blini, creme fraiche, hard boiled egg, shallots

MAINS

SPIT ROASTED

BUTCHER SALAD \$23

chopped salad, blue cheese, spit roasted meat

CELERY ROOT \$19

grilled fennel, braised kale, saffron fennel sauce

BRANZINO \$38

brussels sprouts, butternut squash, pomegranate

JOYCE FARM CHICKEN

Yukon gold potatoes, green beans, cranberry sauce

half \$29 whole \$58

DAILY OFFERINGS

FROM OUR ROTISSERIE (limited availability)

served WITH rotisserie potatoes

TUESDAY:

DRY-AGED DUCK BREAST* WITH lingonberry sauce

WEDNESDAY:


PORCHETTA WITH chimichurri

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 SCALLOPS \$34

barley risotto, baby kale, shiitake chips, aleppo chili crisp

GOLDEN TILEFISH \$29

cajun caviar, greens

OYSTER PO' BOY \$18

red curry remoulade, shredded lettuce, tomato

LAND

WIENERSCHNITZEL FROM PORK \$22

dill potato salad, lingonberry jam

6OZ VENISON LOIN \$52

creamed spinach, carrots

PASTA

RICOTTA CAVATELLI \$23

tasso ham, pickled sweet corn, broccolini

TROFIE CACIO E PEPE \$28

pecorino, black truffles

TO ACCOMPANY

ROTISSERIE POTATOES

duck fat, chives, smoked sea salt, scallion \$9

ROTISSERIE CARROTS

honey, sweet tea walnuts \$10

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