

TRUMMERS

APPS AND SALADS

CORNBREAD *w/whipped honey butter* \$6

- ✦ CHESTNUT SOUP *w/pomegranate molasses, crispy shittakes, creme* \$10
- ✦ BURRATA *w/delicata squash, brown butter pine nuts, charred scallion vinaigrette* \$16
- ✦ MIXED GREENS *w/green goddess dressing, radish, croutons, grapes, Grafton cheddar* \$11
- ✦ CHOPPED SALAD *w/chick peas, cucumbers, pepitas, tomato, smoked blue cheese, sundried tomato vinaigrette* \$13

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

Suncheon

✦ *Gluten free options available*

SANDWICHES

served with a small mixed green salad

substitute: house cut fries \$2 *truffle fries* \$3 *chopped salad* \$3

SMASH BURGER *w/smoked cheddar, pickled red onion, dijonaise* \$16

OYSTER PO' BOY *w/red curry rémoulade, shredded lettuce AND tomato on baguette* \$15

ROASTED PORK *w/ emmentaler, broccolini, chimichurri* \$16

ENTREES

PAN SEARED SCALLOPS *barley risotto, baby kale, shiitake chips, aleppo chili crisp* \$29

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

DUCK POT PIE *w/confit duck leg, parsnip, butternut squash, green bean* \$25

PORK SCHNITZEL *w/dill potato salad, lingonberry jam* \$22

SIDES

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

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

GREEN BEAN CASSEROLE *w/crispy speck, shallots* \$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

BYWATER *zaya rum 16yr, averna, green chartreuse, velvet falernum* \$17

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

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

PAIN & PLEASURE *tequila, orange liqueur, hibiscus, jalapeño* \$16

HURRICANE *a lot of rum, lime, orange, passionfruit* \$18

DRINKS

BEER

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

EASY STREET *Ocelot Brewing - Dulles, VA - Pale Ale - 5.5%* \$10

WEIHENSTEPHANER *Fresining, Germany - Hefelweizen - 5.8%* \$7

SHOOTER MCMUNNS *Lost Rhino - Ashburn, VA - Dry Irish Stout - 4%* \$6

GRISWOLD'S WINTERBOCK *Solace Brewing - Dulles, VA - Doppelbock - 8.2%* \$9

PHREAK *Mustang Sally - Chantilly, VA - Fruited Sour Ale - 6.2%* \$9

WINE

SPARKLING

GRÜNER VELTLINER BRUT *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

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 *Choteau Mondesir, FR* \$12/42

AUSTRIAN WINE FLIGHT \$18

STEININGER *Grüner Veltliner, Kamptal*

MITTELBACH *Rosé of Zweigelt, Niederösterreich*

STEINDORFER *Blaufränkisch, Burgenland*