

# TRUMMERS

## APPETIZERS

- CORNBREAD *whipped lemon rosemary butter* \$5  
CUCUMBER GAZPACHO *watermelon, feta, mint* \$10  
COCKLES *chipotle bourbon butter, andouille, ciabatta* \$15  
BILL BLEVINS' HEIRLOOM TOMATO TART *fontina, basil, aleppo chili crisp* \$13  
DULCINEA FARMS SUMMER KISS MELON *prosciutto, wild arugula, balsamic glaze* \$15

## SALADS

- MIXED GREENS *green goddess dressing, radish, croutons, grapes, Grafton cheddar* \$11  
GRAIN SALAD *Anson Mills quinoa & barley, Bill Blevins' strawberries, Tuscan black kale, pistachios, dill lemon vinaigrette* \$14  
PITTSBURGH STEAK SALAD *7 Hills NY Strip steak, french fries, heirloom tomato, pickled red onion, feta ranch* \$22  
PEACEMAKER SALAD *fried oysters, heirloom tomato, Old Bay croutons, dill pickle vinaigrette* \$20  
ROTISSERIE CHICKEN COBB SALAD *tomato, bacon, sweet corn, cucumber, avocado, hard boiled egg, buttermilk blue cheese dressing* \$20

## SANDWICHES

- served with a small mixed green salad*  
*substitute: house cut fries \$2 truffle fries \$3*  
SMASH BURGER *smoked cheddar, pickled red onion, dijonaise* \$16  
CRISPY SHRIMP PO' BOY *red curry rémoulade, shredded lettuce AND tomato on a baguette* \$15  
ROASTED PORK *emmentaler, broccolini, chimichurri* \$16  
SHORT RIB SANDWICH *creamy horseradish, fontina* \$18

## ENTREES

- TOMATO WATER RISOTTO *blistered tomatoes, basil, parmesan* \$25  
SPIT ROASTED JOYCE FARM CHICKEN *duck fat potatoes, green beans, mustard jus* \$27  
PORK WIENER SCHNITZEL *dill potato salad, lingonberry jam* \$22  
CRISPY SKIN ROCKFISH *house made sauerkraut, fennel slaw, rud currant jus* \$28

## SIDES

- CRISPY BRUSSEL SPROUTS *smoked blue cheese, fried shallots, honey mustard vinaigrette* \$8  
TRUFFLE FRIES *parmesan, truffle mayo* \$9  
ROTISSERIE CARROTS *cider glaze, candied walnuts* \$10

\*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

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

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

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

**POPTAIL** *strawberry lemonade popsicle in a glass of prosecco* \$18

DRINKS

## BEER

**WEIHENSTEPHANER** *Fresining, Germany - Hefeweizen - 5.8%* \$12

**DADDY JUICE** *Aslin - Herndon, VA - Sour w/blueberry, mango, milk sugar, vanilla - 6%* \$12

**MILK STOUT** *Duck Rabbit - Farmville, NC - 5.7%* \$6

**ELLIOT NESS** *Great Lakes Brewing - Cleveland, OH - 6.2%* \$8

## WINE BY THE GLASS

### SPARKLING

**CHAMPAGNE** *Laurent Perrier, Cuvée Brut (split)* \$37

**SECCO** *Hillinger, Burgenland, AT* \$15

### WHITE

**CHARDONNAY** *Clos Pegase, Carneros, CA* \$15

#### SAUVIGNON BLANC

*Tement, "Kalk & Kreide," Styria, AT* \$17

#### GRÜNER VELTLINER

*Steininger, Ried Loisium, Kamptal, AT* \$15

#### ALBARIÑO

*Adega Pedralonga, "Serea," Rias Biexas, ES* \$15

### RED

#### SUPER TUSCAN

*Cantina Vini Tipici dell'Aretino, Tuscany, IT* \$14

**PINOT NOIR** *Anton Bauer, Wagram, AT* \$17

#### CABERNET SAUVIGNON

*Pendulum, Columbia Valley, WA* \$16

### AUSTRIAN WINE FLIGHT \$19

**STEININGER** *Grüner Veltliner, Kamptal*

**MITTELBACH** *Rosé of Zweigelt, Niederösterreich*

**ANTON BAUER** *Pinot Noir, Wagram*