

Our Famous COCKTAILS

CREWMAN #6

shochu, Murlarkey gin, melon, lemon \$15

EVERYTHING'S A DAIQIRI

Wray & Nephew, strawberry, lemon \$14

MAIN STREET

bourbon, honey, cinnamon, lime \$14

CILIEGIA

Eagle Rare, cherry, Poli Rosso, Luna Apertivo \$20

PAIN AND PLEASURE

tequila, curacao, jalapeno,
hibiscus, lime \$14

TITANIC

Trummer's Signature
Cocktail

\$15



SAGE

gin, sage, elderflower, lime

\$14

BEER SELECTION

WEIHENSTEPHANER | HEFEWEIZEN

5.8% ABV, Freising, Germany \$12

POTTERS | GRAPEFRUIT HIBISCUS CIDER

4.2% ABV, Charlottesville, VA \$6

GREAT LAKES BREWING | ELLIOT NESS - AMBER

6.2% ABV, Cleveland, OH \$8

STRANGE FRUIT BREWING | SUBTLE NOD - IPA

6% ABV, Sterling, VA, VA \$10

OCELOT BREWING | YACHTSIDE PARTY DWELLER -

AMERICAN LAGER 4.7% ABV, Sterling, VA \$10

DUCK RABBIT | MILK STOUT

5.7% ABV, Farmville, NC \$6

ASLIN | DADDY JUICE - SOUR W/BLEWBERRY, MANGO, MILK SUGAR, VANILLA

6% ABV, Herndon, VA \$12

WINES BY THE GLASS

SPARKLING

BLANC de BLANCS Szigeti, Burgenland, AT \$17

SECCO Hillinger, Burgenland, AT \$15

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

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

WHITE

CHARDONNAY

Clos Pegase, Chardonnay, CA \$15

GRÜNER VELTLINER

Steininger, Ried Loisuim, Kamptal, AT \$15

ALBARIÑO

Adega Pedralonga, "Serea," Rias Bixas, ES \$15

SAUVIGNON BLANC

Tement, "Kalk & Kreide," Sudsteiermark, AT \$15

ROSÉ

ASK YOUR SERVER ABOUT TONIGHT'S OPTION! \$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

TEPRANILLO

Bodegas Casa Juan, Rioja, ES \$16

FROM THE CORAVIN

CHARDONNAY

Palmaz Vynds, "Amalia," Napa Valley, CA, 2019 \$20

CABERNET SAUVIGNON

Fisher, "Unity," Napa & Sonoma, CA, 2019 \$20

AUSTRIAN WINE FLIGHT \$20

STEININGER Grüner Veltliner, Kamptal

MITTELBACH Rosé of Zweigelt, Niederösterreich

ANTON BAUER Pinot Noir, Wagram

TRUMMERS

AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

CUCUMBER GAZPACHO \$10
watermelon, feta, mint

MIXED GREEN SALAD \$12
*radish, Cara Cara orange, Grafton cheddar, croutons,
green goddess dressing*

GRAIN SALAD \$14
*Anson Mills quinoa & barley, Bill Blevins' strawberries,
Tuscan black kale, pistachios, dill lemon vinaigrette*

BEET SALAD \$18
balsamic beet puree, cucumber, burrata, earl grey walnuts

BREAD SERVICE

HONEY RYE ROLLS *w/roasted red pepper oil* \$6

GF CORNBREAD *w/strawberry-apricot jam* \$5

TO SHARE

STEAK TARTARE* \$25
black garlic aioli, pickled celery, fried oyster, crostini

BBQ BONE MARROW \$19
mint gremolata, fig jam

BILL BLEVINS' HEIRLOOM TOMATO TART \$13
fontina, basil, aleppo chili crisp

DULCINEA FARMS SUMMER KISS MELON \$15
prosciutto, wild arugula, balsamic glaze

BAKED BRIE \$15
puff pastry, sour cherry jam, walnuts, crostini

COCKLES \$15
chipotle bourbon butter, andouille, ciabatta

MAINS

SPIT ROASTED

BUTCHER SALAD \$23
chopped salad, blue cheese, spit roasted meat

EGGPLANT ROULADE \$23
*guajillo puree, bourbon glazed zucchini, shiitake,
walnuts, crispy shallots*

WHOLE BRANZINO \$42
summer squash, smoked tomato jam, balsamic

JOYCE FARM CHICKEN
fingerling potatoes, zucchini, grain mustard jus
half \$29 whole \$58

DAILY OFFERINGS


FROM OUR ROTISSERIE (limited availability)
served WITH duck fat potatoes

TUESDAY:
DUCK BREAST* WITH bourbon jus

WEDNESDAY:
PORCHETTA WITH chimichurri

THURSDAY:
RACK OF LAMB* WITH basil & arugula pesto

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

CRISPY SKIN ROCKFISH \$32
house made sauerkraut, fennel apple slaw, red currant jus

CAJUN SPICED RED SNAPPER \$34
sweet corn & English pea succotash, okra, lardons

LAND

WIENERSCHNITZEL FROM PORK \$22
dill potato salad, lingonberry jam

12OZ SEVEN HILLS FARM NY STRIP* \$43
house made plumcot steak sauce, sprouting broccoli, carrots

BONE IN VANDE ROSE HERITAGE PORK CHOP* \$36
*peewee potatoes, green beans, Bill Blevins' grilled peaches,
demi-glaze*

PASTA

BOURSIN CAVATELLI \$27
beef short rib cacciatore, herbed bread crumbs

TOMATO WATER RISOTTO \$25
blistered tomatoes, basil, parmesan

TO ACCOMPANY

DUCK FAT POTATOES \$9
chives, smoked sea salt, scallions

ROTISSERIE CARROTS \$10
cider glaze, candied walnuts

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