

TRUMMER'S

AN AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

CARROT GINGER SOUP \$12

turmeric candied pepitas, spiced crema

MIXED GREEN SALAD \$12

*acorn squash, candied walnuts, red onion,
pumpkin vinaigrette*

GEM LETTUCE \$14

*pomegranate vinaigrette, lardons,
smoked blue cheese, garlic bread crumbs*

BREAD SERVICE

HOUSE MADE CIABATTA *w/lemon butter* \$6

GF CORNBREAD *w/strawberry jelly* \$5

TO SHARE

SMOKED SALMON TARTARE \$16

yuzu, miso, pickled celery

OYSTER CASSEROLE \$16

pancetta, old bay cracker, spinach

BBQ BONE MARROW \$19

apricot jam, mint gremolata, ciabatta

CRAB DIP \$16

4 cheese blend, cajun spice, spicy pimento

BUTTERNUT SQUASH TART \$14

goat cheese, pumpkin spiced walnuts, sage

BAKED BRIE \$16

kumquat, candied pecans

MAINS

SPIT ROASTED

BUTCHER SALAD \$23

chopped salad, blue cheese, spit roasted meat

JOYCE FARM CHICKEN

*cornbread stuffing, roasted carrots, 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

PORCINI CRUSTED SCALLOPS \$35

miso mustard, roasted wild mushrooms, baby bok choy

PAN SEARED LOCH DUART SALMON \$34

*maple chestnut puree, grilled artichokes,
pomegranate chimichurri*

LAND

WIENERSCHNITZEL FROM PORK \$22

dill potato salad, lingonberry jam

6OZ VENISON FILET* \$43

pommes puree, grilled broccolini, madeira truffle sauce

GREEN HILLS BONE IN PORK CHOP \$36

smoked eggplant, marble potatoes, aleppo chili crisp

PASTA

BOURSIN CAVATELLI \$28

beef short rib cacciatore, herbed bread crumbs

WILD MUSHROOM RISOTTO \$25

crispy sage, goat cheese

TO ACCOMPANY

BEER CHEESE SPÄTZLE \$12

cheese crisp, "strange fruit" pilsner

DUCK FAT POTATOES \$9

chives, smoked sea salt, scallions

ROTISSERIE CARROTS \$12

tahini crema, aleppo chili crisp

CRISPY BRUSSELS SPROUTS \$10

*smoked blue cheese, fried shallots,
honey mustard vinaigrette*