

TRUMMERS

APPETIZERS

- GF CORNBREAD *strawberry jelly* \$6
CARROT GINGER SOUP *turmeric candied pepitas, spiced crema* \$10
BAKED BRIE *kumquat jam, candied pecans, crostini* \$16
CRAB DIP *4 cheese blend, cajun spice, calabrian chili* \$16

SALADS

- GEM LETTUCE *pomegranate vinaigrette, lardons, smoked blue cheese, garlic bread crumbs* \$14
MIXED GREENS *acorn squash, candied walnuts, red onion, pumpkin vinaigrette* \$12
BUTCHER SALAD *chopped salad, blue cheese, spit roasted meat* \$20
PEACEMAKER SALAD *fried oysters, heirloom tomato, Old Bay croutons, dill pickle vinaigrette* \$20
ROTISSERIE CHICKEN WALDORF SALAD *roasted hidden rose apples, walnuts, grapes, creme fraiche vinaigrette* \$20

SANDWICHES

- served with a small mixed green salad*
substitute: house cut fries \$2 truffle fries \$3
SMASH BURGER *smoked cheddar, pickled red onion, dijonnaise* \$16
CRISPY SHRIMP PO' BOY *red curry rémoulade, shredded lettuce AND tomato on a baguette* \$15
PORCHETTA *fontina cheese, broccolini, chimichurri* \$16
REUBEN *corned beef, red sauerkraut, comte* \$16

ENTREES

- SPIT-ROASTED JOYCE FARM CHICKEN *cornbread stuffing, roasted carrots, mustard jus* \$27
BOURSIN CAVATELLI *beef short rib cacciatore, herbed bread crumbs* \$26
WIENERSCHNITZEL FROM PORK *dill potato salad, lingonberry jam* \$22
PORCINI CRUSTED SCALLOPS *miso mustard, baby bok choy* \$34
PAN SEARED LOCH DUART SALMON *maple chestnut puree, grilled artichokes, pomegranate chimichurri* \$32

SIDES

- TRUFFLE FRIES *parmesan, truffle mayo* \$9
ROTISSERIE CARROTS *tahini crema, aleppo chili crisp* \$11
CRISPY BRUSSEL SPROUTS *smoked blue cheese, fried shallots, honey mustard vinaigrette* \$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.