

TRUMMER'S

AN AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

CARROT GINGER SOUP \$12
turmeric candied pepitas, spiced crema

MIXED GREEN SALAD \$12
tomato, cucumber, pecans, green goddess

GEM LETTUCE \$14
pomegranate vinaigrette, lardons, smoked blue cheese, garlic bread crumbs

BURRATA \$18
roasted beets, beet & balsamic puree, salsa verde

BREAD SERVICE

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

GF CORNBREAD *w/mixed berry jam* \$5

TO SHARE

BAKED OYSTERS \$18
bbq bourbon butter, bacon, breadcrumbs

SMOKED SALMON TARTARE \$16
yuzu, miso, pickled celery

BBQ BONE MARROW \$19
apricot jam, mint gremolata, ciabatta

CRAB DIP \$16
4 cheese blend, cajun spice, spicy pimento

ROASTED ASPARAGUS \$14
sheeps milk feta, smoked pico de gallo, ramp crumble

BAKED BRIE \$16
apricot jam, candied pecans

MAINS

SPIT ROASTED

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

WHOLE BRANZINO \$44
mediterranean salad, brown butter hazelnuts

JOYCE FARM CHICKEN
hand rolled couscous, broccolini, lemon pepper demi
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

ROASTED ROCKFISH \$35
amok curry, chickpeas, herb salad

LAND

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

8.OZ 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

COLLARD GREENS \$10
andouille sausage, molasses, stout

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