

# TRUMMERS

AN AMERICAN BISTRO

## APPETIZERS

### SOUPS AND SALADS

JERUSALEM ARTICHOKE SOUP \$13  
*bacon, smoked crema, crispy shallots*

BABY KALE SALAD \$15  
*roasted kyoto carrot, beets, delicata squash, goat cheese  
pepitas, lemon mustard vin*

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

### BREAD SERVICE

ROASTED TOMATO FOCACCIA *w/pesto butter* \$6

GF CORNBREAD *w/strawberry jam* \$6

### TO SHARE

BAKED OYSTERS \$21  
*bbq bourbon butter, bacon, breadcrumbs*

SEARED FOIE GRAS \$26  
*toasted banana bread, pickled mustard seed,  
frisee, bourbon drizzle*

CHARRED OCTOPUS BRUSCHETTA \$15  
*pistachio avocado puree, pickled red onion, aleppo chili  
crisp*

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

SPICY CRAB DIP \$17  
*4 cheese blend, cajun spice, pimento*

DEVILED EGGS \$12  
*smoked salmon, salmon roe*

BAKED BRIE \$17  
*sour cherry jam, candied pecans*

## MAINS

### SPIT ROASTED

BUTCHER SALAD \$25  
*creme fraiche vin., tomato, cucumber,  
lardons, spit roasted meat*

WHOLE BRANZINO \$46  
*strawberry salsa, mint, spiced pine nuts*

JOYCE FARM CHICKEN  
*spit roasted mirepoix, 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

HALIBUT \$37  
*green bean almonidine, coriander crumble  
concord grape sauce*

PAN SEARED LOCH DUART SALMON\* \$35  
*maple sunchoke puree, grilled artichoke,  
pomegranate chimichurri*

### LAND

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

6 OZ VENISON FILET\* \$42  
*brussels sprouts, lardons, achiote garlic jus*

GREEN HILLS BONE IN PORK CHOP \$37  
*smoked eggplant, marble potatoes, aleppo chili crisp*

### PASTA

BOURSIN CAVATELLI \$30  
*wild boar ragu, red wine onions, taleggio fondu*

BUTTERNUT SQUASH RISOTTO \$28  
*roasted apple, lobster mushroom, walnut*

### TO ACCOMPANY \$12

ROTISSERIE CARROTS  
*tahini crema, aleppo chili crisp*

SPAGHETTI SQUASH  
*BBQ bone marrow, caramelized onion, garlic breadcrumb*

CRISPY BRUSSELS SPROUTS  
*smoked blue cheese, fried shallots,  
honey mustard vinaigrette*

WATERMELON & FETA  
*cucumber, mint, carmelized honey vin.*