

# TRUMMERS

## APPETIZERS

- GF CORNBREAD *peach jam* \$6
- JERUSALEM ARTICHOKE SOUP *bacon, smoked crema, crispy shallots* \$13
- BAKED BRIE *sour cherry jam, candied pecans, crostini* \$16
- CRAB DIP *4 cheese blend, cajun spice, calabrian chili* \$16
- CHARRED OCTOPUS BRUSCHETTA *pistachio avocado puree, pickled red onion, aleppo chili crisp* \$15
- STUFFED SQUASH BLOSSOMS\* *smoked scallop'nduja, calabrian aioli, pickled corn* \$13

## SALADS

- GEM LETTUCE *pomegranate vinaigrette, lardons, smoked blue cheese, garlic bread crumbs* \$14
- BABY KALE SALAD *roasted kyoto carrots, beets, delicata squash, goat cheese, lemon mustard vin.* \$15
- BUTCHER SALAD *tomato, cucumber, bacon lardons, spit roasted meat* \$25
- 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

## ENTREES

- SPIT-ROASTED JOYCE FARM CHICKEN *mirepoix, lemon pepper demi* \$27
- BOURSIN CAVATELLI *wild boar ragu, red wine pearl onions, taleggio fondue* \$30
- WIENERSCHNITZEL FROM PORK *dill potato salad, lingonberry jam* \$22
- HALIBUT *VA Mills grits, green bean almondine, coriander crumble, concord grape sauce* \$35
- PAN SEARED LOCH DUART SALMON\* *maple sunchoke puree, grilled artichokes, pomegranate chimichurri* \$32

## SIDES

- TRUFFLE FRIES *parmesan, truffle mayo* \$9
- BUTTERMILK SPÄTZLE *cheese caramelized onions* \$12
- ROTISSERIE CARROTS *tahini crema, aleppo chili crisp* \$10
- CRISPY BRUSSEL SPROUTS *smoked blue cheese, fried shallots, honey mustard vinaigrette*

\*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.