

TRUMMER'S

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

FOCACCIA *butternut squash, rosemary, maple butter* \$9

GF CORNBREAD *w/cherry jam* \$6

TO SHARE

PORK CHEEKS \$16
semmelknödel, mustard jus, red wine cabbage

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

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

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

BAKED BRIE \$17
apricot jam, candied pecans

HOUSEMADE CHESTNUT PIEROGIES \$15
sauerkraut, potato, red wine onions, dill crema

MAINS

SPIT ROASTED

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

WHOLE DORADE \$42
collard greens, gumbo sauce

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:
PORCHETTA WITH chimichurri

WEDNESDAY:
RACK OF LAMB* WITH basil & pine nut-arugula pesto

THURSDAY:
32OZ TOMAHAWK RIBEYE* WITH salsa verde

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

CIOPPINO \$32
halibut, shrimp, clams, mussels, tomato

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
anson mills farro, patty pan squash, achiote garlic jus

BRAISED LAMB SHANK \$36
cassoulet, tomato caponata, garlic breadcrumb

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, pine nuts, aleppo chili crisp

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

SPAGHETTI SQUASH
BBQ bone marrow, caramelized onion, garlic breadcrumb

BUTTERMILK SPÄTZLE
cheese, caramelized onion