

Our Famous COCKTAILS

MAIN STREET
bourbon, honey, cinnamon, lime \$14

PAIN ^{AND} PLEASURE
*Tequila, jalapeno,
dry curacao,
hibiscus, lime* \$16

ESPRESSO MARTINIS
House \$14
Buffalo Trace, salted Caramel \$22
Rum, Coconut, Cacao \$15

BLOODY MARY
Trummer's House Mix, vodka or tequila \$13

LOADED BLOODY MARY
Trummer's House Mix, vodka or tequila, all of the fixings \$22

SAGE
gin, elderflower, sage, lime \$14

MIMOSA \$8

TITANIC
TRUMMER'S
SIGNATURE COCKTAIL
\$15



BUBBLE BUCKET
*carafs of OJ, cranberry, and
passion fruit,
bottle of bubbles* \$45
GET ANOTHER BOTTLE FOR \$29

TRUMMER'S BEERS

BITTER FRUIT | APPROACHABLE GUYS | PILSNER
4.5% ABV, Sterling, VA \$10

ANXO | HOPPED CIDER
6% ABV, Washington, D.C. \$11

PERENNIAL | DEPAYSMENT | FOEDER AGED SAISON
4.4% ABV, St. Louis, MO \$10

ASLIN | ASTRO ZOMBIE | IPA
6.7% ABV, Alexandria, VA \$12

ASLIN | ARCTIC SAUCE | SOUR W/
BLUE RASPBERRY, CHERRY, LIME, MILK SUGAR
& VANILLA
6.5% ABV, Herndon, VA \$12

WEIHENSTEPHANER | HEFEWEISSIER
5.4% ABV, Freising, GER \$12

ALEWERKS | COFFEEHOUSE STOUT
5.4% ABV, Williamsburg, VA \$7

WINES by the GLASS

SPARKLING

BLANC DE BLANCS *Szigeti, Burgenland, AT* \$16

SECCO *Hillinger, Burgenland, AT* \$15

CHAMPAGNE *Laurent Perrier, Cuvée Brut (split)* \$37

WHITE

TURBIANA

Allegrini, Lugana, Lake Garda, IT \$17

CHARDONNAY

Peju, Napa Valley, CA \$16

GRÜNER VELTLINER

Steininger, Ried Loisuus, Kamptal, AT \$16

SAUVIGNON BLANC

Tement, "Kalk & Kreide," Sudsteiermark, AT \$19

PETIT MANSENG

PARADISE SPRINGS, CLIFTON, VA \$15

ROSÉ

Rotatinf \$13

RED

SUPER TUSCAN

Cantina Vini Tipici dell'Aretino, Tuscany, IT \$15

PINOT NOIR

Eversham Wood, Willamette Valley \$17

BLAUFRÄNKISCH

Steindorfer, Burgenland, AT \$17

SYRAH/GRENACHE

Chat. Puech-Haut Prestige, Languedoc, FR \$19

CABERNET SAUVIGNON

Black Stallion, Napa Valley, CA \$17

CABERNET FRANC

Paradise Spirings, Clifton, VA \$17

TRUMMER'S BRUNCH

TO START

GREEK YOGURT PARFAIT
seasonal fruit, homemade nut-free granola \$12

OATMEAL BRULEE
caramelized apples, sweet milk \$12

SHRIMP COCKTAIL
poached shrimp, romaine lemon vinaigrette \$14

AVOCADO TOAST
*avocado-pistachio puree, smoked white fish,
pickled red onion, alfalfa sprouts* \$15

OYSTERS ON THE HALF SHELL
cocktail sauce, yuzu mignonette \$18

BREAD SERVICE

PASTRY BASKET *selection of freshly baked pastries,
butter & fig jam* Sm. \$10 Lg. \$16

GLUTEN FREE CORNBREAD *w/whipped butter & apple
butter* \$8

SOUP AND SALADS

ROASTED CHESTNUT SOUP
pomegranate, fried shallots, bacon \$15

BABY KALE SALAD
*roasted kyoto carrots, beets, delicata squash,
goat cheese, lemon-mustard vinaigrette* \$15

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

SANDWICHES

*Served with mixed green salad. **substitute:** house cut fries \$2 truffle fries \$3*

SALMON BURGER
spicy mayo, avocado, lettuce \$17

BREAKFAST SANDWICH
*egg, sausage, cheddar,
bearnaise sauce* \$14

SMASH BURGER
*smoked cheddar, red onion,
dijonnaise* \$16

GOOD MORNING

BELGIAN WAFFLES
*cookie crumble, mixed berries,
chantilly cream* \$18

EGGS IN PURGATORY
*VA Mills cheesy grits, spicy tomato,
poached egg* \$19

TRUMMER'S BREAKFAST
two eggs, sausage, bacon, homefries, toast \$22

STEAK & EGGS
bavette steak, 2 eggs, home fries, bearnaise \$29

GOOD AFTERNOON

SHRIMP AND GRITS
*whisky cream, kale,
carmelized onion* \$26

BUTCHER SALAD
tomato, cucumber, bacon, spit roasted meat \$25

WIENERSCHNITZEL FROM PORK
redeye gravy, rotisserie potatoes \$24
add a fried egg for \$3

PAN SEARED LOCH DUART SALMON
*maple sunchoke puree, artichokes,
pomegranate chimichurri* \$29

TRUFFLE PASTA
cavatelli pasta, parmesan, black winter truffle \$36

SIDES *truffle fries \$9 bacon/sausage \$8 cheesy grits \$10*

CHILDREN'S MENU \$10

SCRAMBLED EGGS AND BACON
BELGIAN WAFFLE *maple syrup, chantilly cream*

CHEESEBURGER *french fries*

CHICKEN FINGERS *french fries*

HOMEMADE CAVATELLI PASTA *butter & cheese*


KID'S ICE CREAM SUNDAE \$6
vanilla, whipped cream & sprinkles

DESSERTS

APPLE & BRIE STRUDEL
honey cranberry sauce, chantilly cream \$13

WARM BEIGNETS
whiskey caramel, orange-resemary sauce \$15

HOMEMADE ICE CREAM & SORBET
please ask your server for today's flavors \$11

 *Gluten free options available*

*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.