

Our Famous COCKTAILS

HONEY RYDER \$15

Barr Hill gin, Vya Sweet Vermouth, orange bitters

THAT OLD BUFFALO \$20

Buffalo Trace, cardamom, Ango

KISSY SUZUKI \$15

Tito's, lychee sake, lime twist

ANNAPOLIS SOUR \$15

Pusser's rum, egg white, red wine, lemon

PAIN AND PLEASURE \$16

tequila, curacao, hibiscus, jalapeno, lime

MAIN STREET \$14

bourbon, honey, cinnamon, lime

TITANIC

*Trummer's Signature
Cocktail*

\$15



SAGE

gin, elderflower, sage, lime

\$14

BEER SELECTION

BITTER FRUIT | APPROACHABLE GUYS | PILSNER

4.5% ABV, Sterling, VA \$10

ANXO | HOPPED CIDER

6% ABV, Washington, D.C. \$11

PERENNIAL | DEPAYMENT | 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 Loisium, Kamptal, AT \$16

SAUVIGNON BLANC

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

PETIT MANSENG

Paradise Springs, Clifton, VA \$15

ROSÉ

ROSE

Black Elephant Vintners, Rose Rebel California \$13

RED

SUPER TUSCAN

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

PINOT NOIR

Eversham, 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 Springs, Clifton, VA \$17

AUSTRIAN WINE FLIGHT \$20

STEININGER *Grüner Veltliner, Kamptal*

MITTELBACH *Rosé of Zweigelt, Niederösterreich*

STEINDORFER *Blaufränkisch, Burgenland*

FEATURED BOTTLE

417 Antiquum, Pinot Gris, Daisy, Willamette Valley, OR, 2022

This wine has a bracing framework of acidity, minerality and citrus. Pear and apple broaden to tropical fruit and a layered texture.

REG. \$48 THIS WEEK. \$38

TRUMMERS

AN AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

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

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 *cranberry, caramelized shallot, olive oil* \$9

GF CORNBREAD *w/fig jam* \$6

TO SHARE

FOIE GRAS \$26
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

SHRIMP AND GRITS \$18
whiskey cream, baby kale, chili oil

MAINS

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:
TOMAHAWK RIBEYE* WITH salsa verde

FRIDAY AND SATURDAY:
PRIME RIB* WITH horseradish cream

SPIT ROASTED

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

JOYCE FARM CHICKEN
*spit roasted mirepoix, lemon pepper demi
half \$29 whole \$58*

SEA

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

SALMON \$36
*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, chanterelle mushroom, walnut

SQUID INK FETTUCINI \$58
pan seared scallops, parmesan, winter truffle


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

 *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.*



