

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

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
- SALMON BURGER *spicy mayo, avocado, romaine lettuce on a broche bun* \$17
- 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* \$28
- WIENERSCHNITZEL FROM PORK *dill potato salad, lingonberry jam* \$22
- CIOPPINO *halibut, shrimp, clams, mussels* \$29
- 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* \$12

*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.



COCKTAILS



TITANIC *our signature cocktail* \$15

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

SAGE *gin, elderflower, sage, lime* \$14

PAIN & PLEASURE *tequila, orange liqueur, hibiscus, jalapeño* \$16

DRINKS

BEER

BITTER FRUIT | APPROACHABLE GUYS | PILSNER

4.5% ABV, Sterling, VA \$10

ANXO | HOPPED CIDER

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

GREAT LAKES | CHRISTMAS ALES

7.5% ABV, Cleveland, OH \$9

PERENNIAL | DEPAYMENT | FOEDER AGED SAISON

4.4% ABV, St. Louis, MO \$10

ASLIN | ASTRO ZOMBIE | IPA

6.7% ABV, Alexandria, VA \$12

ASLIN | CASH ONLY | GOSE W/ MANGO, KEY LIME, LEMON,

BLACKBERRY & VANILLA

6.5% ABV, Herndon, VA \$12

WEIHENSTEPHANER | HEFEWEISSIER

5.4% ABV, Freising, GER \$12

DUCK RABBIT | MILK STOUT

5.7% ABV, Farmville, NC \$10

WINE BY THE GLASS

SPARKLING

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

SECCO *Hillinger, Burgenland, AT* \$15

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

WHITE

CHARDONNAY *Calera, Central Coast, CA* \$15

SAUVIGNON BLANC

Tement, "Kalk & Kreide," Styria, AT \$17

GRÜNER VELTLINER

Steininger, Ried Loisiium, Kamptal, AT \$16

TURBIANA

Allegrini, Lugana, Lake Garda, IT \$17

Rose

Confidencial, Lisbon, POR \$13

RED

SUPER TUSCAN

Cantina Vini Tipici dell'Aretino, Tuscany, IT \$14

PINOT NOIR

Anton Bauer, Wagram, AT \$17

CABERNET SAUVIGNON

Black Stallion, Napa Valley, CA \$17

BLAUFRÄNKISCH

Steindorfer, Burgenland, AT \$16

SYRAH/GRENACHE

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

AUSTRIAN WINE FLIGHT \$19

STEININGER *Grüner Veltliner, Kamptal*

MITTELBACH *Rosé of Zweigelt, Niederösterreich*

ANTON BAUER *Pinot Noir, Wagram*