

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

MELVIN | LIGHTNING JACK | LAGER

4.2% ABV, Alpine, WY \$10

PERENNIAL | DEPAYMENT | FOEDER AGED SAISON

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

ANXO | HOPPED CIDER

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

MAKKU | PASSION FRUIT MAKGEOLLI | RICE BEER

6% ABV, Korea \$8

ASLIN | SMALL TOWN IN ONTARIO | IPA

6% ABV, Alexandria, VA \$7

ASLIN | CORVETTE STEVE | SOUR W/BLACKBER- RY, STRAWBERRY,

BANANA, MARSHMALLOW & VANILLA

6% ABV, Herndon, VA \$10

WEIHENSTEPHANER | HEFEWEISSIER

5.4% ABV, Freising, GER \$12

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

Allegriani, Lugana, Lake Garda, IT \$17

CHARDONNAY

Peju, Napa Valley, CA \$16

GRÜNER VELTLINER

Steininger, Ried Loisuim, Kamptal, AT \$16

SAUVIGNON BLANC

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

PETIT MANSENG

Paradise Springs, Clifton, VA \$15

ROSÉ

Rotating \$13

RED

SUPER TUSCAN

Cantina Vini, Trentino-Alto Adige, IT \$15

PINOT NOIR

Evesham Wood, Willamette Valley \$19

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 & cherry preserves* Sm. \$10 Lg. \$16

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

SOUP AND SALADS

TYROLEAN CHEESE SOUP
beer poached potatoes, black garlic, caraway croutons \$15

BLOOMSDALE SPINACH
*parsley potatoes, red onion, ricotta salata,
red wine pecans* \$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

GOOD AFTERNOON

SHRIMP AND GRITS
*whisky cream, kale,
caramelized 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

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

SALMON SHAKSHUKA
*fire roasted red peppers, goats milk feta, olive relish
polenta* \$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

COCONUT CREME BRULEE
pistachio biscotti, blood orange gel \$15
WARM BEIGNETS
salted caramel, bourbon orange 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.