

TRUMMERS

AN AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

TYROLEAN CHEESE SOUP \$15

beer poached potatoes, black garlic, caraway croutons

FLU SHOT SOUP \$16

spätzle, mirepoix, garlic ginger broth, rotisserie chicken

BLOOMSDALE SPINACH SALAD \$15

parsley potatoes, red onion, ricotta salata, red wine pecans

GEM LETTUCE \$14

pomegranate vinaigrette, lardons, smoked blue cheese, garlic bread crumbs

BADGER FLAME BEETS \$16

charred cucumber, sheep milk feta, meyer lemon vinaigrette

TO SHARE

BBQ BONE MARROW \$19

apricot jam, mint gremolata, ciabatta

SPICY CRAB DIP \$17

4 cheese blend, cajun spice, pimento

BAKED BRIE \$17

cherry jam, candied pecans

HOUSEMADE CHESTNUT PIEROGIES \$15

sauerkraut, potato, red wine onions, dill crema

SHRIMP AND GRITS \$18

whiskey cream, baby kale, chili oil

BREAD SERVICE

PUMPERNICKEL w/coffee butter \$9

GF CORNBREAD w/cherry marmalade \$6

MAINS

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

DAILY OFFERINGS

FROM OUR ROTISSERIE (limited availability)

served WITH duck fat potatoes

TUESDAY:

IBERIAN RACK OF PORK WITH aleppo chili crisp

WEDNESDAY:


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

THURSDAY:

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

SALMON SHAKSHUKA \$36

fire roasted red peppers, goats milk feta, olive relish, polenta

PAN SEARED SCALLOPS \$38

wild mushroom risotto, gremolata, elephant garlic chips

LAND

WIENERSCHNITZEL FROM PORK \$22

dill potato salad, lingonberry jam

BRAISED LAMB SHANK \$36

cassoulet, tomato caponata, garlic breadcrumb

BRAISED SHORT RIBS \$36

creamed spinach, fingerling potatoes

PASTA

BOURSIN CAVATELLI \$30

wild boar ragu, red wine onions, taleggio fondu

BUTTERNUT SQUASH RISOTTO \$28

roasted apple, chanterelle 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