

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 & seasonal jam* 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, strawberry jam \$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.