

Our Famous COCKTAILS

FLORAL SMOKE \$16

mezcal, tequila, orange peel, lavender, orange bitters

POTENZA \$18

Buffalo Trace, 9diDante Inferno, lemon tea

THE RIVER TAM \$14

Tito's, soju, strawberry, pink peppercorn EVOO

PAIN AND PLEASURE \$16

tequila, curacao, hibiscus, jalapeno, lime

TITANIC

Trummer's Signature
Cocktail

\$15



ON BENDED NI \$16

Barr Hill gin, raspberry, honey, lemon

AERYN SUN \$16

Toki whiskey, yuzu sake, lemon

HEARTS INTO THE WARHEAD \$14

cachaca, lemongrass, ginger, lime, club

MAIN STREET \$14

bourbon, honey, cinnamon, lime

SAGE

gin, elderflower, sage, lime

\$14

SOFT COCKTAILS

LASSI COME HOME \$10

yogurt, blueberry, meyer lemon

SHAWTY GOT LOW \$10

Kentucky 47 (N/A) bourbon,
apple, maple, ginger

PUTTIN ON THE SPRITZ

\$10

DHOS bittersweet, rosemary,
lemon, club

BEER CIDER & OTHERS

MELVIN | LIGHTNING JACK | LAGER

4.2% ABV, Alpine, WY \$10

PERENNIAL | DEPAYSMENT | FOEDER AGED

SAISON

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

ANXO | HOPPED CIDER

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

ASLIN | SMALL TOWN IN ONTARIO | IPA

6% ABV, Alexandria, VA \$7

ASLIN | CORVETTE STEVE | SOUR W/BLACKBERRY, STRAWBERRY,

BANANA, MARSHMALLOW & VANILLA

6% ABV, Herndon, VA \$10

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

Department 66, Fragile, FR \$13

RED

SUPER TUSCAN

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

PINOT NOIR

Steininger, Kamptal, AT \$16

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

524 Drouhin, Roserock, Eola Amity Hills, 2021

A layered bouquet includes fragrant gardenia and perfumed honeysuckle, while acidity and nuanced stone fruit flavors energize the palate. Subtle minerality adds depth and refinement.

REG. \$117 NOW. \$94

TRUMMERS

AN AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

CARROT GINGER SOUP \$15

crispy shallots, aleppo chili crisp, cilantro

TYROLEAN CHEESE SOUP \$15

beer poached potatoes, black garlic, caraway croutons

BLOOMSDALE SPINACH SALAD \$15

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

BLT GEM LETTUCE \$14

cherry tomato, bacon, avocado, red onion, blue cheese, creamy Italian

BADGER FLAME BEETS \$16

charred cucumber, sheep milk feta, meyer lemon vinaigrette

TO SHARE

ROCKFISH TARTARE \$14

black garlic shoyu, pistachio avocado puree, toasted benne seeds, melba toast

BBQ BONE MARROW \$19

apricot jam, mint gremolata, ciabatta

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

BLUE CRAB HUSHPUPPIES \$16

old bay aioli

BREAD SERVICE

FOCCACIA w/sun dried tomato butter \$8

GF CORNBREAD w/seasonal jam \$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:

IBERICO 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

SEARED ROCKFISH \$30

garlic smashed potatoes, blistered broccolini, chimichurri

CIOPPINO* \$32

halibut, shrimp, clams, mussels, tomato

SLOW ROASTED LOCH DUART SALMON* \$36

cucumber, grilled artichoke, dill, green peppercorn

PAN SEARED SCALLOPS* \$38

wild mushroom risotto, gremolata, elephant garlic chips

LAND

WIENERSCHNITZEL FROM PORK \$22

dill potato salad, lingonberry jam

6 OZ. VENISON FILET* \$44

caponata, brown butter pine nuts, calabrian chili agrodulce

LEG OF LAMB CONFIT \$42

creamed spinach, thumbelina carrots, red wine jus

PASTA

BOURSIN CAVATELLI \$30

asparagus, english peas, nettle puree

BUTTERNUT SQUASH RISOTTO \$28

roasted apple, chanterelle mushroom, walnut

SWEET POTATO GNOCCHI \$29

braised kale, fire roasted peppers, taleggio fonduta, sage

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



