

TRUMMERS

APPETIZERS

- GF CORNBREAD *seasonal jam* \$6
CARROT GINGER SOUP *crispy shallots, aleppo chili crisp, cilantro* \$12
BAKED BRIE *cherry jam, candied pecans, crostini* \$16
SHRIMP AND GRITS *whiskey cream, baby kale, chili oil* \$18
BBQ BONE MARROW *apricot jam, mint gremolata, ciabatta* \$19

SALADS

- BLT GEM LETTUCE *bacon, avocado, cherry tomato, blue cheese, creamy Italian* \$14
BLOOMSDALE SPINACH *parsley potatoes, red onion, ricotta salata, red wine pecans* \$14
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 brioche 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
PRIME RIB *creamy horseradish, caramelized onions, cheddar* \$21

ENTREES

- SPIT-ROASTED JOYCE FARM CHICKEN *mirepoix, lemon pepper demi* \$27
BOURSIN CAVATELLI *pancetta, english peas, asparagus, nettle puree* \$28
WIENERSCHNITZEL FROM PORK *dill potato salad, lingonberry jam* \$22
CIOPPINO *halibut, shrimp, clams, mussels* \$29
SALMON *cucumber, grilled artichoke, dill, green peppercorn* \$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

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

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

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 *Peju, Napa Valley, CA* \$16

SAUVIGNON BLANC

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

GRÜNER VELTLINER

Steininger, Ried Loesium, Kamptal, AT \$16

TURBIANA

Allegrini, Lugana, Lake Garda, IT \$17

Rose

Department 66, Fragile, FR \$13

RED

SUPER TUSCAN

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

PINOT NOIR

Steininger, Kamptal, AT \$16

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*

STEINDORFER *Blaufrankish, Burgenland*