

TRUMMER'S

RESTAURANT WEEK MENU - LUNCH

3 COURSE - \$35

WINE PAIRING - \$19

APPETIZERS

WATERMELON GAZPACHO *sheeps milk feta, smoke pico, cilantro oil*

Rose - Garofoli, "Komoros," Montepulciano, Conero, IT

BAKED POTATO PIEROGIES *cheddar, bacon crumble, dill crema, crispy leeks*

Grüner Veltliner - Steininger, Ried Loesium, Kamptal, AT

AVOCADO TOAST *avocado-pistachio puree, smoked salmon, aleppo chili crisp, pickled onion*

Riesling - Steininger, Ried Loesium, Kamptal, AT

LOCAL HEIRLOOM TOMATOES *buffalo mozzarella, tomato jam, arugula, fried ciabatta*

Turbiana - Allegrini, Lugana, Lake Garda, IT

ENTREES

SMASH BURGER *cheddar cheese, pickled red onion, dijonaise, french fries*

Cabernet Sauvignon - Black Stallion, Napa Valley, CA

SCHNITZEL SANDWICH *whipped brie, lingonberry jam, side salad*

Pinot Noir - Steininger, Kamptal, AT

BOURSIN CAVATELLI *pancetta, asparagus, english peas, stinging nettle pesto*

Super Tuscan - Cantina Vini Tipici dell'Aretino, Tuscany, IT

SLOW ROASTED SALMON *creamed kale, bacon, corn relish, achiote crumble cilantro*

Chardonnay - Cave de Lugny, La Cart, Burgundy, FR

DESSERT

PEACH STRUDEL *bacon pecan crumble, whisky ice cream*

Moscato - Di Majo Norante Apianae, Molise, IT

MISSISSIPPI MUD TART *whipped cream, feuilletine, chocolate pearls*

Madeira - Broadbent, "Rainwater", Madeira, PT

S'MORES BREAD PUDDING *salted caramel, vanilla ice cream, hot fudge*

Sherry - Emilio Lustau, East India Solera, Andalucia, ESP

*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
- CAT COLLINS** *Tom Cat gin, lemon, sugar, club* \$16
- BOLLS' NEGRONI** *Hendrick's Grand Cabinet, Nonino, di9Dante Paradiso, Campari* \$15
- SARGENT PEPPER** *Boodles, Caperitif, bell pepper, lemon* \$14

DRINKS

BEER

- BEALE'S | GOLD | HELLES LAGER**
4.8% ABV, Bedford, VA \$6
- GREAT LAKES | ELIOT NESS | AMBER LAGER**
4.4% ABV, St. Louis, MO \$10
- ANXO | HOPPED CIDER**
6% ABV, Washington, D.C. \$11
- ASLIN | ORANGESTARFISH | IPA**
6.5% ABV, Alexandria, VA \$7
- ASLIN | DURANGO DOUG | SOUR W/RASPBERRY, BLACKBERRY STRAWBERRY, HAZELNUT, MAPLE, & MARSHMALLOW**
6% ABV, Herndon, VA \$10
- WEIHENSTEPHANER | HEFEWEISSIER**
5.4% ABV, Freising, GER \$12
- ALEWERKS | INTENTIONAL | STOUT**
7.3% ABV, Williamsburg, VA \$7

WINE BY THE GLASS

SPARKLING

- BLANC DE BLANCS** *Szigeti, Burgenland, AT* \$16
- SECCO** *Hillinger, Burgenland, AT* \$15
- CHAMPAGNE** *Laurent Perrier, Cuvee Brut (split)* \$37

WHITE

- CHARDONNAY**
Cave de Lugny, La Cart, Burgundy, FR \$16
- SAUVIGNON BLANC**
Tement, "Kalk & Kreide," Styria, AT \$17
- GRÜNER VELTLINER**
Steininger, Ried Loisium, Kamptal, AT \$16
- TURBIANA**
Allegrini, Lugana, Lake Garda, IT \$17

Rose

- Garofoli, "Komoros," Montepulciano, Conero, IT** \$13

RED

- SUPER TUSCAN**
Cantina Vini Tipici dell'Aretino, Tuscany, IT \$14
- PINOT NOIR**
Steininger, Kamptal, AUS \$16
- CABERNET SAUVIGNON**
Black Stallion, Napa Valley, CA \$17
- BLAUFRÄNKISCH**
Steindorfer, Burgenland, AT \$16
- SYRAH/GRACIANO**
Finca la Pared, Navara, ESP \$20

AUSTRIAN WINE FLIGHT \$19

- STEININGER** *Grüner Veltliner, Kamptal*
- ANTON BAUER** *Rosé Blend, Wagram*
- STEINDORFER** *Blaufrankish, Burgenland*