

# TRUMMERS

## APPETIZERS

- PARKER HOUSE ROLLS *honey butter* \$6
- CLAM CHOWDER *pancetta, clams, potatoes, Tillamook smoked cheddar* \$14
- 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, feta, 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 <sup>AND</sup> tomato on a baguette* \$15
- PRIME RIB *creamy horseradish, caramelized onions, cheddar* \$21

## ENTREES

- SPIT-ROASTED JOYCE FARM CHICKEN *truffle orzo mac and cheese, glazed carrots, garlic honey jus* \$27
- BOURSIN CAVATELLI *pancetta, english peas, asparagus, nettle puree* \$28
- WIENERSCHNITZEL FROM PORK *dill potato salad, lingonberry jam* \$22
- SALMON *creamed kale, bacon, corn relish, achiote crumble, cilantro* \$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.