

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

PARKER HOUSE ROLLS *w/honey butter* \$8

SOUP AND SALADS

CLAM CHOWDER
pancetta, clams, potatoes, Tillamook smoked cheddar \$14

BLOOMSDALE SPINACH
*parsley potatoes, red onion, feta,
red wine pecans* \$15

BLT GEM LETTUCE
*bacon, avocado, cherry tomato, blue cheese
creamy Italian* \$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

STEAK & EGGS
bavette steak, 2 eggs, home fries, bearnaise \$34

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

BOURSIN CAVATELLI
pancetta, asparagus, english peas, nettle puree \$30

SLOW ROASTED SALMON
cucumber salad, grilled artichoke, dill, green peppercorn \$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

CHOCOLATE CHERRY POT DE CREME
sour cherry jam, unsweetened cream \$12

LEMON LINGONBERRY CHEESECAKE
lingonberry sauce, whipped cream \$12

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.