



TRUMMER'S

AN AMERICAN BISTRO

APPETIZERS

SOUPS *AND* SALADS

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

BLOOMSDALE SPINACH SALAD \$15
*roasted delicata squash, goat feta, red onion, red wine pecans
Styrian pumpkin seed oil*

GEM LETTUCE \$14
*herbed goat cheese, red onion, candied pecans,
Rubyfrost apples, creamy balsamic*

PROSCIUTTO & FIG \$18
*Bill's mixed greens, fall spiced pistachio
24mo aged prosciutto di parma, honey balsamic glaze*

BREAD SERVICE

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

GF CORNBREAD *w/hot honey butter* \$10

POTATO PIEROGIES \$18
cheddar, bacon crumble, dill crema, crispy shallots

BBQ BONE MARROW \$19
apricot jam, mint gremolata, ciabatta

BAKED BRIE \$17
cherry jam, candied pecans

SALMON BELLY \$16
*bourbon cured and baked, apple vin., radish,
arugula, mustard seed gastrique*

SHRIMP AND GRITS \$18
whiskey cream, baby kale, chili oil

PORK & SAUERKRAUT RILLETTES \$14
*whole grain mustard, juniper, rosemary,
sherry vinegar, mixed pickles,
Walsh petit manseng gelee*

MAINS

SPIT ROASTED

BUTCHER SALAD \$25
*creme fraiche vin., tomato, cucumber,
lardons, spit roasted meat*

JOYCE FARM CHICKEN
*truffle orzo mac and cheese, glazed carrots,
garlic honey jus*
half \$29 whole \$58

WHOLE ROASTED BRANZINO \$35
*carrot, ginger, red pepper, green coconut curry,
peanut, smoked cashews*

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

MAPLE GLAZED SALMON* \$34
parsnip puree, roasted apple, pomegranate seed, chestnut

ROCKFISH \$36
Nueske's bacon, creamed kale, corn relish, aciote crumble

BELGIAN SEAFOOD STEW \$34
PEI mussels, shrimp, rockfish, potatoes, leeks

PAN SEARED U12 SCALLOPS* \$38
*pumpkin risotto, roasted butternut squash, roasted peanuts,
pomegranate sumac molasses*

LAND

WIENERSCHNITZEL FROM PORK \$22
dill potato salad, lingonberry jam

BRAISED SHORT RIB GOULASH \$38
paprika gravy, boursin spätzle

CONFIT MAPLE LEAF FARM MUSCOVY DUCK LEG \$29
*Okinawa sweet potato, braised swiss chard,
juniper crumble, bourbon demi*

EXECUTIVE CHEF ✨ Zack Ridenhour

PASTA

BOURSIN CAVATELLI \$29
merguez sausage, Row 7 honeypatch squash, tomato confit

WILD MUSHROOM RISOTTO \$28
*blend of foraged mushrooms, crispy goat cheese,
pickled mushrooms*

TO ACCOMPANY \$12

ROTISSERIE CARROTS
tahini crema, pine nuts, aleppo chili crisp

CRISPY BRUSSELS SPROUTS
*smoked blue cheese, fried shallots,
honey mustard vinaigrette*

BUTTERMILK SPÄTZLE
cheese, caramelized onion

ROASTED ASPARAGUS
sundried tomato aioli, herb breadcrumbs

SPICED CAULIFLOWER
cilantro chimichurri, capers, crispy fennel sausage