

TRUMMER'S

AN AMERICAN BISTRO

APPETIZERS

SOUPS AND SALADS

CREAM OF CARROT SOUP \$12
chipotle cream, ginger spiced croutons, arugula

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

BABY KALE SALAD \$14
*shaved asparagus, radish, pecans, puffed quinoa
honey mustard vin.*

SPINACH SALAD \$15
*roasted badger flame beets, goat cheese, fried shallots,
lemon vinaigrette*

BREAD SERVICE

FOCACCIA w/strawberry basil balsamic & olive oil \$10

GF SKILLET CORNBREAD w/mixed berry jam \$10

LOADED PIEROGIES \$18

cheddar, bacon crumble, dill crema, crispy shallots

POACHED WHITE ASPARAGUS \$22
mousseline, marinated salmon roe, bourbon truffle salt

BAKED BRIE \$17
cherry jam, candied pecans

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

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

SHRIMP AND GRITS \$18
*whiskey cream, spinach, caramelized onion,
aleppo chili crisp*

MAINS

SPIT ROASTED

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

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

WHOLE ROASTED FISH \$42
*carrot, ginger, red pepper, peanut & coconut curry,
peanut, smoked cashews*

DAILY OFFERINGS

FROM OUR ROTISSERIE (limited availability)
served WITH duck fat potatoes

TUESDAY:

ROHAN DUCK BREAST* 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

PAN SEARED SALMON* \$34
cauliflower puree, braised cauliflower, pickled cauliflower

PAN SEARED U12 SCALLOPS* \$38
blood orange risotto, savoy spinach, sesame

BELGIAN SEAFOOD STEW* \$34
PEI mussels, shrimp, mkt fish, potatoes, leeks

PAN SEARED ROCKFISH \$37
butter braised turnups, pee wee potatoes, dill crema

LAND

BRAISED SHORT RIB \$38
*garlic mashed potato, blistered broccolini,
truffle madeira jus*

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

PASTA/RICE

SPRING CHICKEN CAVATELLI \$29
asparagus, English peas, radish, cured egg yolk

BASIL PESTO RISOTTO \$28
pecorino, tomato confit, asparagus, garlic chips

TO ACCOMPANY

ROTISSERIE CARROTS \$12
tahini crema, pine nuts, aleppo chili crisp

CRISPY BRUSSELS SPROUTS \$12
*smoked blue cheese, fried shallots,
honey mustard vinaigrette*

BUTTERMILK SPÄTZLE \$12
cheese, caramelized onion