



TRUMMER'S

AN AMERICAN BISTRO

APPETIZERS

STRAWBERRY GAZPACHO \$12

pickled red onion, strawberries, goat cheese, basil oil

BURGUNDY ESCARGOT \$15

chipotle Buffalo Trace butter, toast points, chives

CAJUN CORN RIBS \$14

cilantro, lime, parmesan cream dipping sauce

BAKED BRIE \$17

cherry jam, candied pecans

SALMON BELLY \$16

*bourbon cured and baked, apple vin., radish,
arugula, mustard seed gastrique*

BABY KALE SALAD \$14

plumcot, goat cheese, pepita, pumpkin seed oil

SHRIMP AND GRITS \$18

*whiskey cream, spinach, caramelized onion,
aleppo chili crisp*

BUFFALO CHICKEN DIP \$16

Old Bay prawn chips, panko, chives

BBQ BONE MARROW \$19

apricot jam, mint gremolata, ciabatta

LOADED PIEROGIES \$18

cheddar, bacon crumble, dill crema, crispy shallots

BREAD SERVICE

FOCACCIA *w/peach basil balsamic & olive oil* \$10

GF SKILLET CORNBREAD *w/watermelon jam* \$10

MAINS

ADD SUMMER TRUFFLES TO ANY DISH \$12

SPIT ROASTED

BUTCHER SALAD \$25

*creme fraiche vin., tomato, cucumber,
bacon, spit roasted meat*

JOYCE FARM CHICKEN

*roasted root vegetables, patty pan squash,
lemon herb tahini*

half \$32 whole \$60

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:

WHOLE 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 TILE FISH* \$34

*coconut, shrimp, pearly couscous, mango,
summer squash, tobiko butter*

PAN SEARED U12 SCALLOPS* \$38

*summer succatash, okra, heirloom tomato, lima bean,
pickled garlic, achiote jus*

SUMMER SEAFOOD STEW \$34

*PEI mussels, shrimp, mkt fish, tomato, corn,
toasted ciabatta*

SMOKE IN CHIMNEYS SEARED RAINBOW TROUT \$46

lollipop kale sprouts, pine nuts, capers, lemon

PASTA/RICE

SPRING CHICKEN CAVATELLI \$29

asparagus, English peas, radish, cured egg yolk

TOMATO WATER RISOTTO \$28

tomato confit, garlic chip, tomato salad

LAND

8OZ SNAKE RIVER FARMS WAGYU FLAT IRON STEAK* \$54

mixed bean almondine, purple haze goat cheese, rosemary garlic butter

WIENERSCHNITZEL FROM PORK \$22

dill potato salad, lingonberry jam

ROASTED ZUCCHIOLO \$22

*sheep milk feta, zatar spiced pistachio, preserved lemon,
Goldberry Hill honey vin.*

TO ACCOMPANY

WATERMELON SALAD \$12

charred cucumber, feta, cashew, mint

CRISPY BRUSSELS SPROUTS \$12

*smoked blue cheese, fried shallots,
honey mustard vinaigrette*

BUTTERMILK SPÄTZLE \$12

cheese, caramelized onion

EXECUTIVE CHEF ✨ Zack Ridenhour

20% Gratuity will be added to parties of 8 or more