

at cheese, pepita, pumpkin seed oil \$14

TRUMMERS

APPETIZERS

- GF SKILLET CORNBREAD *w/peach jam* \$8
- BAKED BRIE *cherry jam, candied pecans, crostini* \$16
- SHRIMP AND GRITS* *whiskey cream, baby kale, chili oil* \$16
- BBQ BONE MARROW *apricot jam, mint gremolata, ciabatta* \$17
- STRAWBERRY GAZPACHO *pickled red onion, strawberries, goat cheese, basil oil* \$12
- BUFFALO CHICKEN DIP *Old Bay prawn chips, pank, chives* \$16

SALADS

- BABY KALE *plumcot, goat cheese, pepita, pumpkin seed oil* \$14
- SPINICH SALAD *local strawberry, boursin, fried shallot, lemon vin.* \$14
- BUTCHER SALAD *tomato, cucumber, bacon lardons, spit roasted meat, creme fraiche vin.* \$22

SANDWICHES

served with a small mixed green salad

substitute: house cut fries \$2 truffle fries \$3

- SMASH BURGER *smoked cheddar, pickled red onion, dijonnaise* \$16
- CRISPY SHRIMP PO' BOY* *red curry rémoulade, shredded lettuce AND tomato on a baguette* \$15
- PRIME RIB* *creamy horseradish, caramelized onions, cheddar* \$19
- SCHNITZEL *whipped brie, sauerkraut, hot honey, ciabatta* \$16
- GRILLED CHEESE *mozzarella, fontina, pesto, sun dried tomato* \$16

ENTREES

- SPIT-ROASTED JOYCE FARM CHICKEN *roasted root vegetables, patty pan squash, lemon herb tahini* \$30
- SPRING CHICKEN CAVATELLI *asparagus, radish, English peas, cured egg yolk* \$29
- WIENERSCHNITZEL FROM PORK *dill potato salad, lingonberry jam* \$22
- PAN SEARED GOLDEN TILE* *cauliflower puree, cauliflower greens, pickled cauliflower* \$29

SIDES

- TRUFFLE FRIES *parmesan, truffle mayo* \$9
- BUTTERMILK SPÄTZLE *cheese, caramelized onions* \$12
- WATERMELON SALAD *charred cucumber, feta, cashew, mint* \$12
- 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.