

TRUMMERS

APPETIZERS

- GF SKILLET CORNBREAD *w/plum jam* \$8
- BAKED BRIE *cherry jam, candied pecans, crostini* \$15
- SHRIMP AND GRITS* *whiskey cream, baby kale, chili oil* \$15
- BBQ BONE MARROW* *apricot jam, mint gremolata, ciabatta* \$17
- BUTTERNUT SQUASH SOUP *chipotle crema, lemon oil, chives* \$12
- BUFFALO CHICKEN DIP *Old Bay prawn chips, panko, chives* \$14

SALADS

- BABY KALE *plumcot, goat cheese, pepita, pumpkin seed oil* \$13
- SPINACH SALAD *local strawberry, boursin, fried shallot, lemon vin.* \$12
- 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 *cheddar, pickled red onion, dijonnaise, lettuce, tomato* \$16
- CORNMEAL CRUSTED MAHI MAHI* *yuzu tiger sauce, pickled slaw, romaine lettuce* \$15
- PRIME RIB* *creamy horseradish, caramelized onions, cheddar* \$19
- SCHNITZEL *whipped brie, sauerkraut, hot honey, ciabatta* \$14
- GRILLED CHEESE *mozzarella, fontina, pesto, sun dried tomato* \$14

ENTREES

- SPIT-ROASTED JOYCE FARMS CHICKEN *roasted root vegetables, patty pan squash, lemon herb tahini* \$28
- HOUSEMADE CAVATELLI PASTA *caramelized onions, braised pork, broccolini, red chili* \$27
- WIENERSCHNITZEL FROM PORK *dill potato salad, lingonberry jam* \$22
- PAN SEARED MAHI MAHI* *honeynut squash mousse, pomegranate chimichurri, Earl Grey pumpkin seeds* \$29

SIDES

- TRUFFLE FRIES *parmesan, truffle mayo* \$9
- BUTTERMILK SPÄTZLE *cheese, caramelized onions* \$10
- 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.



COCKTAILS



- TITANIC *our signature cocktail* \$15
- MAIN STREET *bourbon, honey, cinnamon, lime* \$14
- SAGE *gin, elderflower, sage, lime* \$14
- PAIN & PLEASURE *tequila, orange liqueur, hibiscus, jalapeño* \$16
- PUNCH.SMASH. *Buffalo Trace, apple, mint, lemon* \$18
- THE BERRY MANILOW *mixed berry, lime, ginger beer* \$10

DRINKS

BEER

- ANXO | CIDRE BLANC | DRY CIDER
6.9% ABV, Washington, D.C. \$9
- DENIZENS | BORN BOHEMIAN | GERMAN PILSNER
4.9% ABV, Riverdale, MD \$7
- TUCHER | DUNKELWEIZEN
5.2% ABV, Nuremberg, GERMANY - 500mL \$10
- DE RANKE | XX BITTER | BELGIAN PALE ALE
6% ABV, Dottignies, BELGIUM \$12
- RIGHT PROPER | BIG TOMORROW | IPA
7.2% ABV, Washington, D.C. \$7
- ASLIN | VOLCANO SAUCE | SOUR W/ BLUEBERRY,
BLACKBERRY, VANILLA, & MILK SUGAR
6% ABV, Sterling, VA \$7
- WESTMALLE | TRAPPIST TRIPEL
9.5% ABV, Malle, BELGIUM \$12
- SOLACE | AIR GOURD'N | PUMPKIN PORTER
6.3% ABV, Dulles, VA \$9
- BRASSERIE DE BLAUGIES & HILL FARMSTEAD
LA VERMONTAISE | BELGIAN SAISON
6% ABV, Blaugies BELGIUM - 750mL \$27

WINE BY THE GLASS

SPARKLING

- BLANC DE BLANCS *Szigeti, Burgenland, AT* \$16
- SECCO *Hillinger, Burgenland, AT* \$15
- CHAMPAGNE *Laurent Perrier, Cuvee Brut (375mL)* \$49

WHITE

- CHARDONNAY
The Vice, Napa Valley, CA \$18
- SAUVIGNON BLANC
Paris-Simoneau, Val de Loire, FR \$15
- GRÜNER VELTLINER
Steininger, Ried Loislum, Kamptal, AT \$16
- PINOT GRIGIO
St. Michael-Eppan, Alto Adige, IT \$15

Rose

- Mittlebach, Kremstal, AT* \$14

RED

- SUPER TUSCAN
Cantina Vini Tipici dell'Aretino, Tuscany, IT \$15
- PINOT NOIR
Maison de la Villette, Loire Valley, FR \$15
- CABERNET SAUVIGNON
Two Mountain, Yakima Valley, WA \$16
- BLAUFRANKISH
Steindorfer, Burgenland, AT \$17
- TEMPRANILLO/GARNACHA
Ontanon, Crianza, Rioja, SP \$16

AUSTRIAN WINE FLIGHT \$22

- STEININGER *Grüner Veltliner, Kamptal*
- MITTELBACH *Rose of Zweigelt, Kremstal*
- STEINDORFER *Blaufrankish, Burgenland*