



TRUMMER'S  
ON MAIN

## TO START

- Rabbit Terrine** | celery | rhubarb | pickled mustard seed | 13
- Chestnut Polenta** | roasted mushrooms | mascarpone | cracked pepper | 13
- Chilled Asparagus Soup** | braised rabbit | shaved asparagus | extra virgin olive oil | 12
- Tartare of Venison\*\*** | cornichon | dijon | crostini | 17
- Baby Spinach** | poached pear | gorgonzola | smoked pecans | 12
- Baked Triple Cream Belletoile Brie** | puff pastry | raspberries | almonds | sage | 15
- Terrine of Smoked Salmon** | green apple | celery | brioche | 12
- Steamed Mussels** | chorizo | shrimp bisque | grilled bread | 19
- Romaine Lettuce** | lemon | pecorino | pickled ramps | 14

## VEGETABLES & GRAINS

- Chilled Heirloom Beets** | mustard crème fraiche | raspberry | hibiscus | pistachio | 14
- Truffle Fries** | pecorino | 9
- Coffee Roasted Carrots** | carrot purée | 7
- Geechie Boy Grits** | black truffle butter | 9
- Crispy Brussels Sprouts** | kimchi mayo | benne | 8
- Roasted Mushrooms** | black truffle | mushroom cream | 12

## MAINS

- 44 Farms Flank Steak\*\*** | bulgur | grilled ramps | soubise | short rib ragu | 40
- Icelandic Black Cod** | farro | sunchoke | white asparagus | 34
- Shrimp & Grits** | tasso | stewed peppers & onions | lobster cream | 27
- Seared Pacific Opah** | forest mushrooms | fava beans | spring garlic | 35
- Glazed Lamb** | fregula | eggplant | olive | mint | 32
- Roasted Duck Breast\*\*** | turnip | apple | quinoa | 32



### Farm to Fork

Whiffletree is an 82 acre organic farm located in Warrenton, VA that has been owned and operated by Michael & Terry Straight since 2009. The animals at Whiffletree Farm enjoy a free range, grass-fed life style, and are raised on a non-gmo diet free of chemicals & antibiotics. The pigs at Whiffletree are raised in the woods of the farm and have a happy, stress-free life. Because of that, the flavor of the pork remains uncompromised. Here at Trummer's we are receiving a whole hog every week and Chef Jon Cropf will be preparing a different part of it every day. Hail to the Hog!

Whiffletree Farm Pork – Small Plate 17

Whiffletree Farm Pork – Large Plate 28



### MERCY OF THE CHEF

*Our chefs are continuously developing new dishes for our seasonally driven menu. Celebrate and put yourself at their mercy with a sampling of dishes inspired by local produce.*

#### 5-Course Tasting Menu

\$92/pp | +Wine pairing \$51/pp

**Petit Gourmand Tasting Menu** | for foodies 12 and under | 38

\*please allow 2 ½ hours for your tasting experience

\*\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions