



TRUMMER'S  
ON MAIN

## TO START

**Celery Root Velouté** | charred leek | confit potatoes | 12

**Salt Cod Fritters** | confit tomatoes | tomato jam | garlic aioli | 12

**Baby Romaine** | lemon | pecorino | toasted bread crumbs | 14

**Charcuterie Plate** | chef's selection of 2 cheeses and 3 meats | 21

**Smoked Rockfish Dip** | sweet potato chips | 10

**Duck Wings** | hoisin | kimchi mayo | 12

## VEGETABLES & GRAINS

**Coffee Roasted Carrots** | carrot purée | 7

**Truffle Fries** | pecorino | 9

**Crispy Brussels Sprouts** | kimchi mayo | benne | 8

**Indigo Blue Popcorn** | truffle oil | pecorino | 8

**Geechie Boy Grits** | black truffle butter | 9

## MAINS

**Angus Beef Burger \*\*** | ketchup | bread & butter pickles | fries | 14

**Gioppino** | shrimp | white fish | saffron broth | 26

**Cornmeal Fried Chicken** | buttermilk biscuits | andouille sausage gravy | 19

**Dry Aged N.Y. Strip Steak \*\*** | confit potatoes | roasted carrots | bordelaise | 32

**Shrimp & Grits** | tasso | stewed peppers & onions | lobster cream | 21

**Whiffletree Farms Loin\*\*** | mustard glaze | caramelized brussels sprouts | heirloom grains | 28

**Atlantic Halibut** | buckwheat noodles | hoisin | dashi | 28

## Dessert

**N.Y. Cheesecake** | strawberry | chantilly | 8

**Lemon Yogurt Panna Cotta** | angel food cake | strawberry | basil | honey | 11

**Chocolate Gianduja Mousse** | salted caramel | hazelnut | mint | 8