



TO START

- Cornmeal Dusted Softshell Crab** | sweet corn | sugar snap peas | lump crab | pancetta | 18
- Rappahannock River Oysters** | cucumber mignonette | cocktail | lemon | 18
- Heirloom Beets** | smoked chevre | olive | orange | 14
- Chilled Asparagus Soup** | spring peas | lemon | 12
- Maryland Tomatoes** | burrata | basil | extra virgin olive oil | 14
- Salmon Tartare** | green tomato | trout roe | lemon | 16
- Artisan Lettuce** | pecorino | lemon | toasted bread crumbs | 14
- Baked Triple Cream Belletoille Brie** | puff pastry | raspberry | almonds | sage | 15

VEGETABLES & GRAINS

- Black Truffled Whey Polenta** | poached egg | forest mushrooms | buttered crouton | 11
- Scorched Shishito Peppers** | za'atar aioli | 9
- Truffle Fries** | pecorino | fines herbs | 9
- Geechie Boy Grits** | black truffle | chives | 8
- Crispy Brussels Sprouts** | kimchi mayo | benne | 9
- Eggplant Schnitzel** | cauliflower | cranberry | almond | 8
- Charcoal Roasted Carrots** | freekeh | cumin | 9

MAINS

- Atlantic Halibut** | lump crab risotto | summer squash | shellfish emulsion | 36
- Seared Swordfish** | farro | fava beans | forest mushrooms | green garlic | 32
- Shrimp & Grits** | tasso ham | stewed peppers & onions | lobster cream | 28
- 44 Farms Beef Duo** | NY strip | braised short rib | summer vegetable lasagna | 48
- Dry Aged Duck Breast** | glazed breast | confit leg | beluga lentil cassoulet | 36

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

**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 condition