



## To Start

Sungold Tomato Gazpacho | lump crab | poached shrimp | sweet corn | rye | 12  
 Heirloom Beets | smoked chevre | olive | orange | 14  
 Smoked Salmon Terrine\*\* | creme fraiche | green apple | brioche | 16  
 Baked Triple Cream Belletoille Brie | puff pastry | raspberry | almonds | sage | 15  
 Stracciatella | hand pulled mozzarella | grilled peaches | parma ham | croutons | 15  
 Artisan Lettuce Salad | grilled plums | ricotta | honey balsamic | 14  
 New Zealand Venison Tartare | crispy poached egg | pickles | dijon | crostini | 17

## Vegetables & Grains

Crispy Brussels Sprouts | kimchi mayo | benne | 8  
 Truffle Fries | pecorino | fines herbs | 9  
 Geechie Boy Grits | black truffle | chives | 8  
 Charcoal Roasted Carrots | freekeh | cauliflower puree | 9

## Mains

Pan Seared Wahoo\*\* | forbidden black rice | forest mushrooms | green curry | sorrel | 33  
 Spice Glazed Lamb | polenta | grilled romaine | eggplant relish | 32  
 Cioppino | shrimp | crab | whitefish | tomato saffron broth | shaved fennel | 29  
 Chesapeake Rockfish | sweet corn succatosh | cornmeal dusted okra | pancetta | 36  
 Shrimp & Grits | tasso ham | stewed peppers & onions | lobster cream | 28  
 44 Farms N.Y. Strip\*\* | vegetable lasagna | baby kale | parmesan jus | 44

## 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 \$52/pp

\*\*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

Executive Chef – Jon Cropf

Sommelier – Nicole Bernard