



TRUMMER'S
ON MAIN

To Start

Baby Spinach | poached pear | gorgonzola | smoked pecan | bacon | 14

Potato Leek Velouté | smoked potato | beef cheek | parsley | 13

Hand Cut Fettuccini | short rib | sundried tomato | kale | pecorino | 16

Rappahannock River Oysters** | cucumber mignonette | cocktail sauce | 18

Bibb Lettuce | country ham | radish | buttermilk | 14

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

Heirloom Beets | smoked chevre | peaches | olive | orange | 14

Chicken Fried Oysters | andouille sausage gravy | pickled shallot | celery | 16

Mains

Roasted Salmon** | chickpeas | tapenade | cucumber | meyer lemon butter | 30

Whiffletree Farms Pork Duo ** | apple glazed loin | BBQ shoulder | pear slaw | leeks | cornbread | 38

Shrimp & Grits | tasso ham | stewed peppers & onions | lobster cream | 28

Sea Scallops** | emmer wheat | butternut squash | apple | 35

Charcoal Grilled Rib Eye** | marble potatoes | romaine | parmesan mousse | 40

Whole Roasted Branzini for Two | manhattan clam chowder | herb salad | 78

To

Accompany

Marble Potatoes | confit garlic | parsley | 9

Truffle Fries | pecorino | fines herbs | 9

Geechie Boy Grits | black truffle | chives | 8

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.

7-Course Tasting Menu

\$98/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 Crapf

Sommelier – Nicole Bernard