



TRUMMER'S
ON MAIN

STARTERS

- Rabbit Terrine** | cherry | celery | grain mustard | 11
- Artisan Lettuces** | winter citrus | Marcona almonds | 12
- Country Style Paté** | maple bacon | pickles | baguette | 12
- White Stone Oysters**** | cucumber mignonette | cocktail sauce | 18
- Roasted Turnip Velouté** | braised short rib | chive | crème fraîche | 11
- Rillettes of Smoked Salmon** | green apple | horseradish | crème fraîche | 12

MAINS

- Cioppino** | shrimp | cod | bay scallops | fennel | saffron broth | 23
- Icelandic Black Cod** | Maine lobster | black rice | shellfish broth | 30
- Pulled Pork Barbecue Sandwich** | vegetable slaw | Carolina BBQ | 14
- Shrimp & Grits** | tasso ham | stewed peppers & onions | lobster cream | 24
- Tagliatelle of Short Rib** | preserved lemon | cipollini onion | parsley | 22
- The "T-Mac" Burger**** | lettuce | pickles | bacon | mornay | 1k island sauce | 14

To Accompany

- Truffle Fries** | pecorino | 10
- Handcut Potato Chips** | vidalia onion dip | 7
- Indigo Blue Popcorn** | truffle oil | pecorino | 8
- Crispy Brussels Sprouts** | kimchi mayo | benne | 10

DESSERT

- Strawberry Fruit Tart** | bavarian cream | apricot glaze | 11

****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**

*Executive Chef – Jon Croff
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Pastry Chef – Meagan