



TRUMMER'S
ON MAIN

STARTERS

Foie Gras | black cherry | cocoa | brioche | 20

Celery Root | short rib | chive | crème fraîche | 12

Crispy Brussels Sprouts | kimchi mayo | benne | 10

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

Romaine Lettuce | spanish anchovy | black pepper | parmesan | 11

Rappahancok River Oysters | cucumber mignonette | cocktail sauce | lemon | 18

MAINS

Short Rib Gnocchi | preserved lemon | kale | 23

Hanger Steak | potato | chestnuts | black truffle | 24

Icelandic Black Cod | crab | frisée | lemon sabayon | 25

Pappardelle | broccolini | preserved lemon | sundried tomatoes | 26

Shrimp & Grits | tasso ham | stewed peppers & onions | lobster cream | 24

The "T-Mac" Burger** | lettuce | pickles | bacon | mornay | 1k island sauce | 14

To Accompany

Handcut Potato Chips | vidalia onion dip | 7

Indigo Blue Popcorn | truffle oil | pecorino | 8

Truffle Fries | hand-cut fries | truffle oil | parmesan | 10

Geechie Boy Mills Cornbread | seasonal jam | whipped honey butter | 7

DESSERT

Red Velvet Cake | cream cheese | coconut | chocolate | 10

Chocolate Bourbon Pecan Pie | salted caramel | vanilla chantilly | 10

**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

Pastry Chef – Meagan Fighe