



TRUMMER'S
ON MAIN

Patio Menu

Spring 2018

Truffle Fries & Parmesan | 10

Honey Glazed Pork Rinds with Espelette Pepper | 9

Rappahannock River Oysters with mignonette, cocktail sauce and lemon | 18/36

Seafood Ceviche with citrus, jalepeno and wonton | 16

Indigo Blue Popcorn with Truffle Oil and Pecorino Cheese | 8

Charcuterie Plate Chef's Selection of 2 Cheeses and 3 Meats | 21

Tomato Gazpacho with Fresh Mozzarella and Garden Herbs | 10

Grilled Romaine Lettuce with Classic Caesar Dressing and Grilled Salmon | 17

Steamed Mussels with Chorizo, Garlic and Lobster-Fennel Broth | 16

Lamb Burger with Tomato-Olive Relish and Feta on a Brioche Bun | 16

Roasted Chicken served over a Panzanella of Marcona Almonds and Grapes | 19

48 Hour Braised Pork Osso Bucco with a Cassoulet of Beans, Peas and VA Ham | 26

Trummer Burger with Applewood Bacon, Mornay Lettuce and Pickles on a Brioche Bun | 14

Chicken Fried Oyster Sliders with Vegetable Slaw and Tartar Sauce on Hawaiian Sweet Rolls | 14

Pittsburgh Flank Steak Salad with French Fries, Emanthaler, Shallots and Buttermilk Dressing | 18

~

Ice Pop of the Day | 7

Devil's Food Cake Ice Cream Sandwich, Ask Your Server About Today's Flavor | 9

**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



Trummer's Classic Cocktails

Titanic | Our Signature Cocktail | 14

Sage | Sage | Elderflower | Plymouth Gin | 12

Main Street | Honey | Cinnamon | Lime | Bulleit Bourbon | 13

Cubana | Fresh Pressed Sugar Cane | Lime | Havana Club Rum | 12

Smoked Manhattan | Bitters | Smoked Applewood | Dolin Sweet Vermouth | Bulleit Bourbon | 14

Pain & Pleasure | Hibiscus Elixir | Jalapeño Ice | Micro Cilantro | Vermouth Del Professore | Milagro Tequila | 14

Trummer's Beers

Schilling | **London Dry Cider**, 6.5% ABV, Portland, Oregon | 6

Bell's Brewery | Two Hearted Ale, 7% ABV, Kalamazoo, Michigan | 8

Great Lakes Brewing Company | Edmund Fitzgerald Porter, 6% ABV, Cleveland, Ohio | 5

Victory Brewing Company | Golden Monkey, Belgian Tripel, 9.5% ABV, Downingtown, Pennsylvania | 7.5

Founder's Breakfast Stout | Double Chocolate Coffee Oatmeal Stout, 8.3% ABV, Grand Rapids, Michigan | 6

Wines by the Glass

Macabeo/Chardonnay, Cava, Biutiful, Cava D.O., Spain, NV | 8

Grüner Veltliner, Paul D., Wagram, Austria, 2016 | 7

Chardonnay, Trummer's House Label, Barboursville, Virginia, NV | 8

Rosé of Zweigelt/Syrah/Merlot, Anton Bauer, Feuersbrunn, Wagram, Austria, 2017 | 9

Zweigelt, Paul D., Wagram, Austria, 2016 | 7

Cabernet, Trummer's House Label, Barboursville, Virginia, NV | 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 condition