



TRUMMER'S
ON MAIN

****MENUS CHANGE DAILY – PLEASE INQUIRE FOR SPECIFIC MENU ITEM REQUESTS****

To Start

- Stracciatella** | strawberry | balsamic | black pepper | 14
Baby Lettuces | plums | gorgonzola | honey balsamic | 13
Gazpacho | cherry tomato | mozzarella | garden herbs | 10
Charcuterie | cured meats | artisanal cheeses | baguette | 21
Chilled White Asparagus | white truffle | ham | puffed rice | 17
Tuna Poke** | green curry | coconut | apricot | avocado | peanuts | 16
Rappahannock River Oysters** | mignonette | cocktail sauce | lemon | 18/36

Mains

- Cioppino** | shrimp | salmon | mussels | tomato | saffron broth | 29
Pappardelle | broccolini | preserved lemon | sundried tomatoes | 24
Shrimp & Grits | tasso ham | stewed peppers & onions | lobster cream | 28
Pork Osso Bucco | white beans | tomato | brussels sprouts | Virginia ham | 26
Beef Wellington** | short rib & foie gras duxelle | prosciutto | black truffle | 40
Sixty South Salmon** | emmer wheat | spring vegetables | pancetta | cultured cream | 28
Manchester Farms Quail | summer squash | fennel sausage | charred eggplant | olive | 30

To Accompany

- Truffle Fries** | truffle oil | parmesan | 10
Brussels Sprouts | kimchi mayo | benne | 10

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 | 86/pp

Wine pairing | 58/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

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