



TRUMMER'S
ON MAIN

To Start

Foie Gras | black cherry | cocoa | brioche | 20

Grilled Romaine | parmesan | anchovy | caesar | 12

Gazpacho | cherry tomato | mozzarella | garden herbs | 10

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

*Rappahannock River Oysters*** | mignonette | cocktail sauce | lemon | 18/36

Mains

Pappardelle | broccolini | preserved lemon | sundried tomatoes | 24

*NY Strip*** | ramps | gold potato | green garlic | smoked mustard | 40

+12 oz. *Rib Eye* | 48

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

Pork Osso Bucco | white beans | tomato | brussels sprouts | Virginia ham | 26

Sixty South Salmon | emmer wheat | spring vegetables | lardo | cultured cream | 28

Whole Black Sea Bass | summer squash | cherry tomato | fingerling potato | lump crab | 28

To Accompany

Truffle Fries | truffle oil | parmesan | 10

Brussels Sprouts | kimchi mayo | benne | 10

Edisto Island Grits | black truffle | chives | 9

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 | 70/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