



TRUMMER'S
ON MAIN

To Start

Baby Beets | orange | olive | chevre | 14

Stracciatella | stone fruit | focaccia | aged balsamic | 14

Gazpacho | cherry tomato | mozzarella | garden herbs | 10

Artisanal Lettuces | plums | gorgonzola | honey balsamic | 13

Foie Gras Torchon | black cherry | white peach | oat crumble | 20

Ricotta Gnocchi | braised pork | swiss chard | smoked tomato broth | 16

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

Mains

Sixty South Salmon** | sweet corn | butter beans | corn soup | 29

New Zealand Venison** | carrots | emmer wheat | natural jus | 42

Cioppino | shrimp | salmon | mussels | tomato | saffron broth | 29

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

Beef Wellington** | short rib & foie gras duxelle | prosciutto | green peppercorn | 40

To Accompany

Truffle Fries | truffle oil | parmesan | 10

Brussels Sprouts | kimchi mayo | benne | 10

Edisto Island Grits | black truffle | chives | 9

Australian Summer Truffles for Two \$60

shaved over hand-cut pappardelle pasta and tossed with parmesan cheese, cognac,
butter and fresh herbs

Australian Truffles Shaved Over any Dish of Your Choice \$20

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.

6-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