



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**