

STARTERS

From the Farm

ROMAINE SALAD 13

green goddess / smoked trout / heart of palm / parmesan /
pinenuts / garlic crouton

WK COBB SALAD 14

blue cheese / butterhead lettuce / tomato / bacon / avocado / egg / vinaigrette

BEET SALAD 12

beet curd / chocolate cardamom soil / goat cheese mousse /
almond / beet greens / sherry vinaigrette*

Blue Waters

OYSTERS ON THE HALF SHELL 14

cocktail sauce / mignonette*

MUSSELS 14

lemongrass / coconut broth / jalapeños / cilantro / shallots / grilled focaccia

MINI TUNA TARTAR TACOS 14

avocado / cucumber / jalapeño*

GRILLED OCTOPUS 14

fried plantain / pomegranate-lime vinaigrette / pearl onion

Pasture & Sky

PORK BELLY 14

maple glazed pork belly / Floriani grits / xcz chili oil

HOUSE MADE PAPARDELLE 12

black & white pasta / andouille sausage / butternut squash / spinach / pecorino

ENTREES

From the Farm

BUTTERNUT MIGNON 19

8 oz. Butternut squash steak / royal trumpet mushrooms / cioppolini onion
spelt risotto / blood orange / pistachio butter / vegetable jus

Blue Waters

ROCKFISH 28

celeriac / yellow beet / apple / black trumpet mushrooms / pickled radish

SABLEFISH 29

fried potato confit / cauliflower / currant sweet & sour glaze

SEARED DIVER SCALLOPS 29

Baby broccoli / miso broccoli puree / crispy sweet potato / everything bagel spice

Pasture & Sky

DRY-AGED ROSEDA FARM BURGER 16

bacon jam / black garlic aioli / smoked Airco cheese / mustard pickles / fries

GRILLED HALF CHICKEN 24

hay-brine / parsnip puree / kumquat / pear slaw

LONG ISLAND DUCK BREAST 28

spaghetti squash / speck / blackeyed pea ragout / cipollini onion / red peppers



WK EXTRAS

Lobster Biscuits 14

Marinated Olives 4

Smoked Mixed Nuts 4

WK Mac & Cheese 7

Sunchoke and Apple Bisque 6

Seasonal Vegetable 5

Fried Green Tomatoes 7

Philly Cheesesteak Fries* 6

Meats & Cheeses

Pick any three 15

Pick any six 29

◆ Midnight Moon ◆ Moody Blue

◆ Green Hill Camembert

◆ Wild boar salami ◆ Coppa

◆ Chicken liver mousse

◆ Duck rilette ◆ Smoked celeriac paté

◆ Foie Gras Terrine (\$5 Supplement)

BUTCHER'S CUTS

Add Foie Gras Cocoa Butter

* 7

8oz DRY-AGED FILET MIGNON 42

Café de Paris Butter*

16oz DRY-AGED RIB-EYE 47

Bone Marrow Butter*

8oz LAMB SADDLE 32

Caramelized Onion Greek Yogurt*

DAILY WAGYU SELECTION* MP

10oz DRY-AGED COLA MARINATED
SIRLOIN* 31

8oz 24 HOUR GLAZED BEEF
SHORT-RIB* 29

BUTCHER'S FLIGHT* MP

*All cuts are served with mashed
potatoes and haricot verts.*

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.