

DRINKS

Bloody Mary 10 / Hot Mary – Ghost Pepper and Basil 11 / Sparkling
Cocktail 11 / Mimosa 7 / Corpse Reviver 12 / Cold-Pressed Irish Coffee 12

STARTERS

From the Farm

CORNMEAL PANCAKES 13

huckleberries / maple syrup / whipped cream

WK COBB SALAD 14

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

ROMAINE SALAD 12

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

Blue Waters

OYSTERS ON THE HALF SHELL 14 (\$3 Supplement)

cocktail sauce / mignonette*

MINI TUNA TARTAR TACOS 14 (\$3 Supplement)

avocado / cucumber / jalapeno*

ENTREES

From the Farm

FRENCH TOAST 13

gala apples / candied walnuts

CHEF'S QUICHE 14

local green salad

OMELETTE 12

local farm egg / sun-dried tomatoes / basil / goat cheese / local green salad

Blue Waters

MARYLAND BENEDICT 21 (\$3 Supplement)

crab cakes / poached eggs / Virginia ham / hollandaise / corn biscuit*

SHRIMP & GRITS 16

andouille sausage / floriani corn grits / tomato broth

SEA BISCUIT 16

lobster biscuit / scrambled egg / pork belly / lobster hollandaise*

Pasture & Sky

PASTRAMI BENEDICT 17

house-made pastrami / poached eggs / toasted brioche / hollandaise*

TWO-EGG BREAKFAST 15

farm fresh eggs / choucroute / hashbrowns / house-made fennel sausage*

HANGOVER HELPER 15

open-faced burger / deep fried bun / sausage gravy / fried egg / french fries

STEAK & EGGS 21 (\$3 Supplement)

roseda farms tri-tip steak / fried egg / french fries

DESSERTS

SWEET POTATO MOUSSE 10

Sweet potato ganache / butter pecan cake crumble / granola / burnt
marshmallow ice cream

WK BANANA CREAM PIE 9

caramelized banana / banana custard / dulce de leche / brown butter whipped
cream / speculoos cookies

CHOCOLATE PEANUT PIE 9

dark chocolate ganache / peanuts / peanut butter / chocolate sorbet
/ peanut crumble / chocolate tuile



WK EXTRAS

Cinnamon Rolls 5

Sausage Gravy Fries 5

Smoked Mixed Nuts 4

Maple Glazed Bacon 5

WK Hashbrowns 4

Fried Green Tomatoes 7

Butternut Squash Bisque with Chorizo 6

Marinated Olives 4

Meats & Cheeses

Pick any three 15 (\$3 Supplement)

Pick any six 29 (\$10 Supplement)

◆ Midnight Moon ◆ Moody Blue

◆ Sweet Grass Camembert

◆ Wild boar salami ◆ Coppa

◆ Chicken liver mousse

◆ Duck rilette ◆ Smoked celariac paté

◆ Foie Gras Terrine (\$5 Supplement)

STEAK & EGGS

Add Foie Gras Cocoa Butter * 7

8oz DRY-AGED FILET MIGNON 42

Café de Paris Butter*
(\$26 SUPPLEMENT)

16oz DRY-AGED RIB-EYE 45

Roasted Garlic Gremolata*
(\$26 SUPPLEMENT)

10oz DRY-AGED COLA MARINATED

SIRLOIN* 31

(\$12 SUPPLEMENT)

ALL STEAKS ARE SERVED WITH

FRENCH FRIES AND

TWO FRIED EGGS.

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