

STARTERS

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*

HOUSE MADE PAPARDELLE 12

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

MUSSELS 14

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

MINI TUNA TARTAR TACOS 14 (\$3 Supplement)

avocado / cucumber / jalapeno*

GRILLED OCTOPUS 14 (\$3 Supplement)

fried plantain / pomegranate-lime vinaigrette / pearl onion

ENTREES

From the Farm

WILD MUSHROOM STRUDEL 14

goat cheese / sherry reduction / market salad

MAC N' CHEESE 9 (Add pork belly \$7 - PF Supplement \$3)

fontina / cream cheese / smoked gouda / crest de gallo pasta

Blue Waters

GRILLED RAINBOW TROUT 15

potato / bacon choucroute

FRIED OYSTER SALAD 17 (\$3 Supplement)

gem lettuce / radicchio / pickled fennel / carrots / rasish / lemon-thyme
vinaigrette

SHRIMP & GRITS 17 (\$3 Supplement)

andouille sausage / floriani corn grits / tomato broth

Pasture & Sky

MEXICAN BLT 10

tomato jam / guacamole / thick cut bacon / spicy aioli / french fries or salad

STEAK SALAD 18 (\$4 Supplement)

dry aged Roseda Farm sirloin tip / spinach / black beans / blue cheese / grilled
red onions / pickled butternut squash / verjus vinaigrette

WK PASTRAMI SANDWICH 12

house-made pastrami gruyere cheese / pumpkin slaw / french fries or salad

CURRIED CHICKEN DOG 9

house-made chicken dog / jalapeño aioli / pickled carrot / french fries or salad

DRY-AGED ROSEDA FARM BURGER 12

cabot cheddar / tomato jam / house-made bun / french fries or salad

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

CHEF'S PRIX FIXE OPTION LUNCH

TWO COURSES - \$20*

(Offer can not be split between guests &
does not include Butcher's Cuts)

WK EXTRAS

Lobster Biscuits 14 (\$3 Supplement)

Marinated Olives 4

Smoked Mixed Nuts 4

Fried Green Tomatoes 7

Butternut Squash Bisque with Chorizo 6

Seasonal Vegetable 5

Philly Cheesesteak Fries* 6

Meats & Cheeses

Pick any three 15 (\$3 Supplement)

Pick any six 29 (\$10 Supplement)

◆ Midnight Moon ◆ Moody Blue

◆ Green Hill Camembert

◆ Wild boar salami ◆ Coppa

◆ Chicken liver mousse

◆ Duck rilette ◆ Smoked parsnip paté

◆ Foie Gras terrine (\$5 Supplement)

BUTCHER'S CUTS

Substitute Foie Gras Cocoa Butter * 7

8oz DRY-AGED FILET MIGNON 42

Café de Paris Butter*

14oz DRY-AGED RIB-EYE 45

Roasted Garlic Gremolata*

8oz LAMB SADDLE 32

Caramelized Greek Onion Yogurt*

DAILY WAGYU SELECTION*

Market Price

10oz DRY-AGED COLA MARINATED

SIRLOIN* 31

8oz 24 HOUR GLAZED BEEF

SHORT-RIB* 29

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