

OUR LOCAL PARTNERS:

Long Stone Farm

Sun Power Farm

Root and Marrow Farm

Roseda Farms

Lost Corner Farm

City Harvest

Walsh Family Wines

Catoctin Creek Distillery



“Autumn is a second spring when every leaf is a flower.” — Albert Camus

APPETIZERS

XO-MARINATED SHRIMP	17
Asian pear & fennel salad / citrus-Calabrian vinaigrette	
CREAMY SUNCHOKE SOUP	9
guanciale / roasted mushrooms / blood orange	
CRISPY BRUSSELS SPROUTS SALAD	14
creamy peppercorn dressing / local apples / pickled red onions	
ROASTED MUSHROOM SALAD	15
burrata / warm bacon dressing / arugula / pickled shallots	
WK MEATBALLS	12
creamy polenta / pomodoro sauce / Grana Padano cheese	

HOUSE-MADE PASTAS*(Ask us about gluten-free option)*

GOAT CHEESE RAVIOLI	19
roasted pear / fall-spiced walnuts / blood orange / wilted greens	
BASIL FETTUCCINE	25
Littleneck clams / garlic oil / Calabrian chilis / bread crumbs	
TAGLIATELLE CACIO E PEPE	16
parmesan cheese / Sarawak peppercorns	
SPICY STROZZAPRETI	24
bacon braised rabbit ragout / baby carrots / Brussels sprouts	
RED WINE INFUSED RIGATONI BOLOGNESE	23
pork and beef Bolognese / pancetta / 24 month aged Parmigiano	

ENTREES

VEGAN PUMPKIN RISOTTO	19
roasted mushrooms / Brussels Sprouts leaves / toasted pine nuts	
LONG ISLAND DUCK BREAST	36
lentils / charred fennel confit / agro dolce / roasted shallots / citrus-gin herb gastrique	
12 OZ ROSEDA FARMS STRIPLOIN*	39
mashed potatoes / cider braised Brussels sprouts / shallot red wine sauce	
FRESH CATCH OF THE DAY	MP
parsnip-vanilla crema / root vegetables / sunchokes / citrus	
SMASH BURGER*	17
two 4 oz Roseda Farms beef patties / crispy salami / fancy sauce cacio cavallo cheese / brioche bun / fries or a salad	

SNACKS AND SIDES

HOUSE MADE TATER TOTS	7.5
bacon /cheddar / pickled red onions / ranch dressing	
GOAT CHEESE FRITTERS	6
apple butter	
MIXED GREENS SALAD	7
shaved carrots / pickled shallots / sherry vinaigrette	
CIDER-BRAISED BRUSSELS SPROUTS	8
guanciale	
ROASTED TRUMPET MUSHROOMS	8
summer beans / xo sauce	

MEATS AND CHEESE

Pick any 3 for \$14 or all 6 for only \$27

ROBIOLA (mild and creamy / cow & sheep)

TOMME (nutty and mild / cow)

GORGONZOLA (creamier blue cheese / cow)

SOPPRESSATA (cured pork salami, typically with red wine and black peppercorn)

SPECK (similar to a smoked prosciutto)

BRESAOLA (cured beef eye round)

WK'S SWEETEST THINGS

VANILLA CHEESECAKE	9
pretzel crust / brown sugar apples / bourbon caramel	
TIRAMISU CANDY BAR	9
lady finger crust / coffee mascarpone / chocolate coating / feuilletine	
ICE CREAMS AND SORBETS	5
CHOCOLATE & DESSERT WINE FLIGHT	21