

**OUR LOCAL PARTNERS:**

Long Stone Farm

Sun Power Farm

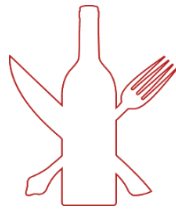
Root and Marrow Farm

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	
RED WINE RIGATONI BOLOGNESE	23
pork and beef Bolognese / pancetta / 24 month aged Parmigiano	
TAGLIATELLE CACIO E PEPE	16
Parmesan cheese / Sarawak peppercorns	

**ENTREES/SANDWICHES**

VEGAN PUMPKIN RISOTTO	19
roasted mushrooms / Brussels Sprouts / toasted pine nuts	
FRESH CATCH OF THE DAY	MP
parsnip-vanilla crema / root vegetables / sunchokes / citrus	
6 OZ ROSEDA FARM STRIP LOIN	20
mashed potatoes / cider-braised Brussel sprouts / shallot-red wine sauce	
SQUASH GRILLED CHEESE SANDWICH	14
goat cheese / sage / roasted butternut squash / brioche / fries or salad	
SMASH BURGER*	17
two 4 oz Roseda Farms beef patties / crispy salami / fancy sauce / cacio cavallo cheese / fries or a salad	
NASHVILLE HOT MUSHROOM SANDWICH	13
crispy lion's mane mushroom / pickles / mayo / fries or salad	
WK FALL SALAD	17
quinoa / pickled red onions / butternut squash / apples / sage / roasted chicken breast	

**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 \$15 or all 6 for only \$29

ROBIOLA (mild and creamy / cow &amp; 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

FOLLOW US:   

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.