

APPETIZER & SOUP

Maryland Blue Crab Cake | 18
Arugula, Green Goddess Dressing

Roasted Poblano Corn Soup | 10
Puff Corn, Crème Fraîche

SALADS

add Shrimp 14 | add Salmon 12 | add Chicken 8

Blueberry Kale Salad | 15
Pickled Blueberries, Sweet Peppers, Avocado, Red Onions
Parmesan Cheese, Blueberry Vinaigrette

Cobb Salad | 18
Chicken, Bacon, Tomatoes, Blue Cheese, Avocado, Eggs, Chickpeas
Cucumber, House Made Ranch Dressing

Falafel Bowl | 17
Fried Chickpeas, Baba Ghanoush, Quinoa, Pickled Vegetables

Grilled Avocado & Prawns | 21
Avocado, Gulf Prawns, Micro Salad, Ají Amarillo Aioli

Local Summer Mixed Greens | 15
Strawberry Citrus Vinaigrette, Labneh, Radish, Grilled Peaches, Walnuts

FOR THE TABLE | 8

Corn Succotash
Fingerling Potatoes
Herb Truffle Fries
Mixed Green Salad
Olives and Hearts of Palm Warm Salad
Wild Rice

SANDWICHES & ENTRÉES

Chef's Signature WEB Burger | 20
Dry-Aged all Natural Beef, Caramelized Onions, Tomato, Kale Slaw
Melted Raclette Cheese

Crispy Chicken Sandwich | 15 | Grilled Chicken Sandwich | 18
Butter Lettuce, Tomato, Pickles, Chipotle Mayonnaise

Flores Farms Carrot Mélange | 26
Wild Rice Pilaf, Pistachio, Carrot Ginger

Grilled Salmon Sandwich | 18
Atlantic Salmon, Fennel, Arugula, Tomato, Cucumber Yogurt Spread

Lobster Po'Boy | 28
Maine Lobster, Romaine, Roma Tomatoes, Creole Remoulade

Seared Prawns | 28
Coconut Rice, Chili Peppers, Green Curry, Pears, Crispy Garlic

Seven Hills Hanger Steak | 28
Angus Steak, House Fries

Spiced Lamb Wrap | 18
Chickpea Spread, Cucumber Yogurt, Fresh Cilantro, Pickled Jalapeño
Naan Bread

Consumption of Raw or Undercooked Foods May Increase Your Risk of Food Borne Illness
Kindly Note, a Gratuity of 20% Will be Added to Parties of 6 or More Guests

West
end
BISTRO LUNCH