

SALADS & APPETIZERS

Celery Root Soup | 9

Cinnamon Chantilly Cream, Almonds, Apples

Maryland Blue Crab Hushpuppies | 12

Green Goddess Dressing

Grilled Avocado & Prawns | 21

Avocado, Gulf Prawns, Micro Salad, Aji Amarillo Aioli

Falafel Bowl | 17

Fried Chickpeas, Baba Ghanoush, Quinoa, Pickled Vegetables

Cobb Salad | 18

Chicken, Bacon, Tomatoes, Blue Cheese, Avocado, Eggs, Chickpeas
Cucumber, House Made Ranch Dressing

Winter Kale Salad | 12

Walnuts, Parmesan, Pickled Kumquats, Fig Vinaigrette

Local Mixed Greens | 15

Pomegranates, Root Vegetables, Apples, Honey, Sherry Vinaigrette
add Shrimp 14 | add Salmon 12 | add Chicken 8

FOR THE TABLE | 7

Crispy Purple Potatoes, Lemon Oil

Roasted Brussels Sprouts, Bacon Vinaigrette

Crispy Mushroom, Espellete Aioli

Truffle & Herb Frites

SANDWICHES & ENTRÉES

Lobster Po'Boy | 28

Maine Lobster, Romaine, Roma Tomatoes, Creole Remoulade

Crispy Chicken Sandwich | 15 | Grilled Chicken Sandwich | 18

Butter Lettuce, Tomato, Pickles, Chipotle Mayonnaise

Grilled Salmon Sandwich | 18

Atlantic Salmon, Fennel, Arugula, Tomato, Cucumber Yogurt Spread

Chef's Signature W.E.B. Burger | 20

Dry Aged all Natural Beef, Caramelized Onions, Tomato, Kale Slaw
Melted Raclette Cheese

Fish & Chips | 18

House Fries, Grilled Lemon Aioli

Spiced Lamb Wrap | 18

Chickpea Spread, Cucumber Yogurt, Fresh Cilantro, Pickled Jalapeño
Naan Bread

Seared Prawn | 28

Coconut Rice, Chilli Peppers, Green Curry, Pears, Crispy Garlic

Quinoa Pilaf | 18

Brussels Sprouts, Root Vegetables, Sunchoke Purée, Foraged Mushrooms

Seven Hills Hanger Steak | 28

Angus Steak, House Fries

*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