

SALADS & APPETIZERS

Fritto Misto 15
fried calamari, shrimp, fennel, squash, olives

Cinderella Pumpkin Soup 9
vanilla chantilly cream, cinnamon financier, toasted pecans

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, cucumber
chickpeas, house made ranch dressing

Fall Kale Salad 12
pickled raisins, apple blossom pumpkins, graham cracker dust
cinnamon 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
melted raclette, kale slaw

Day Boat Scallops 36
celery root, apples, arrowhead spinach, porcini powder

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, squash 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

COCKTAILS 17

Pre Bus

Mezcal, sage infused vermouth, fresh lime juice, honey syrup, cucumber

On The Fly

pineapple infused vodka, kiwi & tarragon cordial, lime, egg white, bitters

Mise en Place

Bar Hill gin, lemon, charred pineapple, egg white, celery bitters

Smoked Maple Fashion

Knob Creek smoked maple bourbon, vanilla rooibos tea syrup
brandied cherries, orange bitters

In Peach Mint

Bombay Sapphire gin, Peche de Vigne, lime, vanilla, mint, soda

Westend Iced Tea

Tito's vodka, St. Germain, honey green tea, lemon

Westend Royale

Grey Goose vodka, lemon, ginger, basil, muddled grapes

Smoked Boulevardier

Crown Royal harvest rye, Campari liqueur, Carpano vermouth
cranberry bitters, orange bitters

TNT

Hendricks gin, housemade lemongrass tonic, cucumber, fresh ground pepper

WINES BY THE GLASS

BUBBLES

Montelliana, Prosecco | Veneto, Italy NV | 12

Domaine Carneros | Carneros, CA | 19

Ferrari Rosé | Trento, Italy NV | 16

Nicolas Feuillatte, Brut | Chouilly, France NV | 26

Veuve Clicquot, Brut "Yellow Label" | Reims, France NV | 29

WHITE

Pinot Grigio, Jermann | Friuli, Italy | 16

Albariño, Granbazán "Etiqueta Verde" | Rías Baixas, Spain | 14

Sauvignon Blanc, Emmolo | Napa Valley, CA | 14

Sauvignon Blanc, Domaine Roblin "Origine" | Sancerre, France | 22

Chardonnay, Bourgogne, Domaine Roux Père et Fils | France | 13

Chardonnay, Matanzas Creek | Sonoma, CA | 16

Chardonnay, Cakebread Cellars | Napa Valley, CA | 26

Riesling, Chateau Ste. Michelle "Eroica" | Columbia Valley, WA | 14

ROSÉ

Fleur de Mer | Provence, France | 12

RED

Pinot Noir, Steele | Carneros, CA | 15

Pinot Noir, Argyle | Willamette Valley, OR | 18

Grenache Syrah, Domaine Philippe Plantevin | Rhône, France | 15

Zinfandel, Frog's Leap | Napa Valley, CA | 20

Malbec, Remolinos Vineyard "Decero" | Mendoza, Argentina | 15

Cabernet Sauvignon, Franciscan | Napa Valley, CA | 17

Cabernet Sauvignon, Mount Veeder | Napa Valley, CA | 28