

## SALADS & SMALL PLATES

### Parsnip Soup 9

candied lemon zest, carrot chips, citrus crema

### Jalapeño & Goat Cheese Hushpuppies 8

garlic aioli, cucumber-yogurt dipping sauce

### Gilled Avocado & Prawns 21

avocado, gulf prawns, micro salad, aji amarillo aioli

### Falafel Bowl 17

fried chickpeas, baba ghanoush, quinoa, pickled vegetables

### Kale Caesar 11

lacinato kale, white anchovy, rustic croûtons, parmesan

### Organic Winter Greens Salad 11

braised apples, candied walnuts, pomegranate, champagne tarragon vinaigrette

### Cobb Salad 18

chicken, bacon, tomato, blue cheese, avocado, egg, cucumber, chickpeas, house made ranch dressing

add shrimp | 14 add salmon 12 | add chicken 8

## FOR THE TABLE | 7

Aged Cheddar Grits

Mesquite Frites

Truffle Frites

Brussel Sprouts

## SANDWICHES & ENTRÉES

### Spicy Seafood Cioppino 30

PEI mussels, halibut, manila clams, shrimp, garlic bread

### 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

### WEB Burger 20

dry aged all natural beef, caramelized onions, tomato, melted raclette, kale slaw

### Roasted Branzino 24

chestnut purée, braised swiss chard, balsamic glaze

### Spiced Lamb Wrap 18

chickpea spread, cucumber yogurt, fresh cilantro, pickled jalapeno, naan bread

### Shrimp & Grits 28

sautéed baby shrimp, andouille sausage, creole seasoning, aged cheddar grits

### Sweet Potato Risotto 18

harissa carrots, crispy sunchokes, wild arugula, cherry glen goat cheese

### New York Strip 30

pepper crusted angus steak, house fries, classic mayonnaise

### Joyce Farms Natural Chicken 28

roasted sunchoke, maitake mushrooms, chicken jus

\*consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

\*kindly note, a 20% service charge will be added to the check for parties of 6 or more