

SALADS & APPETIZERS

Fritto Misto 15

fried calamari, shrimp, fennel, squash, olives

Spinach & Artichoke Soup 9

goat cheese, basil, olive oil

Crab Artichoke Dip 15

maryland crab, artichoke, spinach

Jalapeño & Goat Cheese Hushpuppies 8

garlic aioli, cucumber-yogurt dipping sauce

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

Blueberry Kale 11

pickled blueberries, sweet peppers, red onion, parmesan cheese, blueberry vinaigrette, avocado

Spring Mixed Greens 9

grapefruit, pickled onions, sunflower seed citrus vinaigrette

add shrimp 14 | add salmon 12 | add chicken 8

FOR THE TABLE | 7

Aged Cheddar Grits

Mesquite Frites

Truffle Frites

SANDWICHES & ENTRÉES

Spicy Seafood Cioppino 30

PEI mussels, 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

Chef's Signature: WEB Burger 20

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

Seared Red Snapper 24

baby zucchini, sun burst squash, spring onions, sun choke puree, balsamic

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

Hanger Steak 28

angus steak, house fries

*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

COCKTAILS 17

Pre Bus

joven mezcal, sage infused vermouth, lime honey syrup, cucumber

On The Fly

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

Mise en Place

barrel aged gin, lemon, charred pineapple, celery bitters, egg white

Order Fire

knob creek smoked maple bourbon, vanilla rooibos tea syrup

The Eighty Six

gin, peche de vigne, lime, vanilla, mint

The Bouche

vodka, st. germain, honey green tea, lemon

Walk Out

vodka, lemon, ginger, basil, muddled grapes

Last Call (smoked boulevardier)

wild turkey rye, campari, carpano, cranberry, orange bitters

From The Right

gin, housemade tonic, cucumber, fresh pepper

Sommelier Selection

Cabernet Sauvignon, Caymus | Napa Valley, CA | 3oz-30 | 6oz-60

Cabernet Sauvignon, Silver Oak | Napa Valley, CA | 3oz-35 | 6oz-70

Pinot Noir, Hirsch Vineyards | Sonoma Coast, CA | 3oz-25 | 6oz-45

Pinot Noir, Flowers | Sonoma Coast, CA | 3oz-25 | 6oz-45

WINES BY THE GLASS

BUBBLES

Montelliana, Prosecco | Veneto, Italy NV | 12

Domaine Carneros | Carneros, California | 19

Cote du Mas Rose | Crémant de Limoux, France NV | 14

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 2013 | 14

Sauvignon Blanc, Emmolo | Napa Valley | 14

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

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

Chardonnay, Matanzas Creek, | Sonoma, California | 16

Chardonnay, Frogs Leap | Napa Valley | 18

Chardonnay, Cakebread Cellars | Napa Valley, California | 26

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

ROSÉ

Fleur de Mer | Provence, France | 12

RED

Pinot Noir, Steele | Carneros, California | 15

Pinot Noir, Argyle | Willamette Valley, Oregon | 18

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

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

Malbec Blend, Familia Mayol, "Cuatro Primos" | Argentina | 15

Cabernet Sauvignon, Franciscan | Napa Valley, California | 17

Cabernet Sauvignon, Steele | Red Hills, California | 13

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

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