

# Sunday Menu

## Brunch

### Classic WS Breakfast \$23

2 Eggs any style, bacon, sausage, home fries, choice of white, whole wheat or rye toast, fresh fruit.

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### Truffle Omelette \$24

Wild mushrooms, truffle oil, shallots, arugula, chèvre, folded in a french 3 egg omelette. Served with home fries and fresh fruit.

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### Savory Crepes \$28

Thin crepes stuffed with grilled chicken and asparagus, smoked cheddar, sautéed mushrooms and drizzled in hollandaise. Served with crispy broken russet potato and microgreens.

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### Eggs in Purgatory \$25

2 Southern Italian style poached eggs in spicy tomato sauce, feta, basil, and fresh fruit. *Add Italian sausage \$4.*

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### Eggs Benedict \$25

The classic brunch staple. Toasted english muffins, poached eggs, peameal bacon, rich hollandaise, home fries and fresh fruit.

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### Stuffed Crème Brûlée French Toast \$24

Thick cut brioche stuffed with vanilla custard topped with sugar and torched. Finished with wild berry compote

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### Breakfast Charcuterie Board \$32

Mini pancakes, candied bacon, hard boiled and poached eggs, prosciutto, fresh fruit, wild berry compote and a mix of other sweet and savory bites!

## ***Sociables***

### **Oysters on the Half Shell** **\$25**

Freshly shucked PEI oysters with mignonette, lemon and horseradish.

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### **Warm Olive Bowl** **\$14**

House-marinated olives with chili peppers and garlic, warmed in a skillet.

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### **Firecracker Shrimp** **\$26**

Crispy tempura shrimp tossed in spicy aioli and sesame, served over a cool watermelon-radish salad.

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### **Fiery Pork** **\$23**

Crispy pork belly glazed in gochujang and ginger, set over carrot-butter gnocchi with crispy lotus and a hint of mustard seed.

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### **Skillet Lobster Dip** **\$29**

Lobster, shallot, tomato, garlic, lemon, corn, parsley and tarragon folded into cream cheese and mozzarella. Served bubbling in a skillet with crisp corn and pita chips.

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### **Tempura Maitake** **\$22**

Crispy maitake mushrooms with tajín, sesame aioli and green onion.

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### **Steakhouse Flatbread** **\$26**

A perfect balance of smoke, sweet, and heat. Tender beef tips layered with rich caramelized onions and melted smoked white cheddar, balanced by a sharp horseradish aioli and the bright, tropical kick of fresh pineapple chimichurri. Topped with arugula

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### **Truffle Fries** **\$15**

Golden, fresh-cut potatoes infused with aromatic truffle oil, generously dusted with aged Grana Padano, and paired with a house-made garlic aioli.

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### **Santorini Fries** **\$18**

Fresh cut potatoes, tomato, red onion, greek seasoning, loaded with feta, tzatziki.

## *Casual Entrées*

### **Loaded Nachos**

**\$30**

A generous platter of corn chips layered with a three-cheese blend, pico de gallo, bell pepper, roasted corn and black beans. Served with guacamole, salsa and sour cream.

*Choice of seasoned ground beef or Cajun chicken.*

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### **Chicken Wings**

**\$19**

Brined and fried, breaded or naked, with carrots, celery and a choice of blue cheese or ranch.

*Mild, medium, buffalo, honey garlic, New York butter (buffalo-sauced and grilled), dry Cajun, honey BBQ, salt & cracked pepper, or chipotle lime.*

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### **Buttermilk Tenders**

**\$24**

House buttermilk-brined chicken with seasoned breading and fries, tossed in your choice of wing sauce. Ranch or blue cheese on the side.

*Mild, medium, buffalo, honey garlic, New York butter (buffalo-sauced and grilled), dry Cajun, honey BBQ, salt & cracked pepper, or chipotle lime.*

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### **Fish and Chips**

**\$26**

Crispy beer-battered haddock with fresh-cut fries, coleslaw, tartar and lemon.

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## *Entrées*

### **Carrot Butter Gnocchi**

**\$32**

Pan-seared gnocchi with mushroom, garlic, shallots, cherry tomato and leek, finished with crispy maitake mushrooms and an emulsified carrot butter.

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### **Seafood Bucatini**

**\$45**

Lobster, scallops, prawns and white clams with shallot and garlic in a beurre blanc, finished with micro greens. Grilled house bread on the side. Finished with chili oil.

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### **Truffle Tortellini**

**\$32**

Mushroom blend, shallot and garlic in a truffle-infused sauce over al dente tortellini, with tomato and white wine. Finished with shaved parmesan and chives. Grilled bread on the side.

## Salads

### Summer Berry Salad

\$25

Crisp romaine with local strawberries and blueberries, chopped walnuts, dried raspberry and goat cheese, tossed in raspberry balsamic.

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### Caesar Salad

\$19

Romaine hearts with house dressing, croutons, parmesan, bacon and lemon.

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### Honey Crisp Cobb Salad

\$25

Sliced honey crisp apple, roasted pecans, blue cheese, crisp bacon, avocado, red onion and slivered grapes over spring mix, with poppyseed dressing.

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### Horiatiki Salata

\$26

A classic village Greek salad — rough-cut tomato, cucumber, red onion, thick-cut marinated feta, kalamata olives, oregano and olive vinaigrette.

#### ADD TO ANY SALAD

**Grilled Chicken** +\$10

**Garlic Shrimp** +\$16

**Seared Salmon** +\$18

**Seared Scallops** +\$18

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## Handhelds

### Wagyu-Iberico Burger

\$25

A 6oz patty of Wagyu beef and ground Iberico pork — the Wagyu of pork. Crispy bacon, smoked white cheddar, crisp iceberg and our secret garlic sauce. *Prefer all beef? Substitute for a traditional beef patty*

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### Mac Tacos

\$25

Two smashed beef patties with American cheddar on a flour tortilla, with shredded lettuce, tomato, pickle and Mac sauce.

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### Garlic Chicken Sandwich

\$25

A 6oz crispy chicken breast on a toasted schiacciata bun with arugula, roasted red pepper, balsamic reduction and our signature garlic sauce. *Also available as a wrap.*

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### Beef Dip

\$26

Shaved top sirloin on a toasted baguette with smoked white cheddar, caramelized onion and horseradish aioli.

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### The Lobster Caesar Wrap

\$28

Butter-poached knuckle and claw with chopped romaine, bacon, parmesan and house Caesar dressing in a grilled flour tortilla.