

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.

Truffle Omelette \$24

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

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.

Eggs in Purgatory \$25

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

Eggs Benedict \$25

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

Stuffed Crème Brûlée French Toast \$24

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

Avocado Toast \$24

Toasted Scischiatta (Focasia style) bread with sliced tomato, spring mix, ripe avocado. Finished with crumbled feta and tangy lemon vinaigrette. Topped with 2 eggs any style but Sunny side up is recommended. Served with home fries and fresh fruit.

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.

Warm Olive Bowl **\$14**

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

Firecracker Shrimp **\$26**

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

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.

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.

Tempura Maitake **\$22**

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

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

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.

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.

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.

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.

Fish and Chips

\$26

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

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.

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.

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.

Caesar Salad

\$19

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

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.

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

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*

Mac Tacos

\$25

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

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.*

Beef Dip

\$26

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

The Lobster Caesar Wrap

\$28

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