

small plates

house deviled eggs	8
egg whites + horseradish filling + paprika + mustard seed (gf, v)	
brussels sprouts	9
charred brussels sprouts + sweet soy glaze + sesame oil (vegan)	
grilled chicken wings	15
chipotle honey glaze + carrots + celery + ranch	
caponata bruschetta	10
eggplant + roasted red pepper + artichoke + onion + olive (vegan)	
sautéed mushrooms	9
red wine + olive oil + garlic	
deviled crab cakes	20
remoulade + red ginger vinaigrette + frisee salad	
hummus trio	12
seasonal hummus trio + olive oil + pita + crudités (vegan)	
sweet chili shrimp	18
sweet chili sauce + green onion + sambal oelek	

build a board

includes maldon salted baguette + pickles + mustard

select 3 items for 19 (each additional 5)

charcuterie

soppressata | salame | prosciutto

fish

trout spread | smoked salmon

cheeses

brie | blue | manchego

accoutrements 3 each

spiced nuts | fig jam | olive antipasto | extra baguette

greenery

harvest salad	14
spring mix + squash + dried cranberries + goat cheese + spiced nuts + balsamic vinaigrette (gf, v)	
beet beet goat	12
red beet + gold beet + whipped monte chèvre + pickled apples + ancient grains + spiced nuts + frisee + champagne vinaigrette (gf, v)	
wedge	11
iceberg + bleu cheese crumbles + tomato + bacon + balsamic glaze (gf)	
greenery additions	
steak + 12 chicken + 8	

big plates

add bread service (serves 2) + 5

braised short rib	23
fischer farms short rib braised in red wine + redeye tasso gravy + torberts orange cheese grits	
grilled pork belly	23
soy ginger glaze + coconut jasmine rice + peanut slaw	
new york strip	36
12oz fischer farms new york strip + house butter + whipped potatoes + chef's vegetable (gf)	
salmon	29
faroe island salmon + mushroom and parmesan risotto + asparagus (gf)	
confit chicken thighs	25
duck confit + whipped potatoes + chef's vegetable (gf)	
gnocchi	24
housemade gnocchi + short rib pomodoro	
creole rigatoni	24
shrimp + andouille sausage + blackened sauce	
bahn mi bowl	21
quinoa + pickled vegetables + charred cauliflower + sweet & hot chili sauce (vegan)	
eggplant parmesan	21
fresh mozzarella + panko + pomodoro + angel hair pasta (v)	
wm&t burger	18
fischer farms beef + american cheese + special sauce + lettuce + tomato + onion + pickle + kettle chips	
add smoked bacon + 4	

dessert

chocolate chunk skillet cookie	12
vanilla ice cream (baked to order- please allow 20 minutes) (v)	
crème brûlée	10
vanilla custard + caramelized sugar (gf, v)	
flourless chocolate cake	10
fresh berries + whipped cream (gf, v)	

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

we are not a gluten-free restaurant and cannot ensure that cross-contamination will never occur



wine market & table