

small plates

house deviled eggs egg whites + dijon deviled filling + smoked cheddar (gf, v)	8
brussels sprouts charred brussels sprouts + sweet soy glaze + sesame oil (vegan)	9
peanut chicken satay coconut milk brined chicken + chili crisp + peanut crumble + spicy peanut sauce	15
lamb souvlaki gyro seasoned charred lamb + cucumber garlic cream + tomato onion salad + pita	20
stuffed caps mushroom + artichoke, spinach, tomato stuffing + parmesan cheese (gf, v)	10
deviled crab cakes remoulade + red ginger vinaigrette + frisee salad	20
hummus trio seasonal hummus trio + olive oil + pita + crudités (vegan)	12

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

big plates

add bread service (serves 2) + 5	
lamb shank salame & fennel salad + creamy polenta + red wine demi	37
braised short rib fischer farms short rib braised in red wine + redeye tasso gravy + torberts orange cheese grits	22
smoked pork chop apple bacon chutney + mashed potatoes + chef's vegetable (gf)	27
new york strip 12oz fischer farms new york strip + house butter + whipped potatoes + chef's vegetable (gf)	36
salmon faroe island salmon + mushroom and parmesan risotto + asparagus (gf)	29
herb roasted chicken half chicken + whipped potato + chef's vegetable + lemon veloute	26
gnocchi housemade gnocchi + short rib pomodoro	23
creole rigatoni shrimp + andouille sausage + blackened sauce	24
bahn mi bowl couscous + pickled vegetables + charred cauliflower + sweet & hot chili sauce (vegan)	21
eggplant parmesan fresh mozzarella + panko + pomodoro + angel hair pasta (v)	21
wm&t burger fischer farms beef + american cheese + special sauce + lettuce + tomato + onion + pickle + kettle chips add smoked bacon + 4	18

dessert

s'mores skillet cookie chocolate chips + marshmallow + graham cracker ice cream (baked to order- please allow 30 minutes) (v)	12
crème brûlée vanilla custard + caramelized sugar (gf, v)	10
flourless chocolate cake fresh berries + white chocolate sauce + strawberry coulis (gf, v)	10

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