

## STARTERS

### Seared Scallop

roasted cauliflower purée, hazelnuts,  
pomegranate mustard reduction, basil  
\$25

### Lobster & Grits

creamy grits, bird's-eye chili, garlic, parsley, butter  
\$24

### Octopus & Sweet Potatoes

pikliz, harissa emulsion  
\$23

### ws Sautéed Escargot

Jones Dairy Farm bacon, wild mushrooms, toast points,  
petite herbs, port wine demi-glace  
\$19

### Sunchokes Chips & Dip

shaved feta, chives, pickled red onion, creamy garlic dip  
\$16

### Jumbo Lump Blue Crab Cakes

spicy vegetable slaw, mango chili aioli  
\$23

### Seasonal Cheese Plate

changes regularly  
\$16

### Mushroom Toast

grilled sourdough, fresh herbs, garlic, cashews  
\$16

## SOUPS

### ws Potato Leek

cream sherry, chive oil  
cup \$9 bowl \$11

### Chef's Soup of the Day

cup \$9 bowl \$11

WS - Signature Item

## SALADS

### Baby Iceberg Wedge

pearl onion, tomato, rosemary bacon, buttermilk ranch dressing  
\$13

### Heirloom Beets

chèvre, Marcona almonds, golden raisin agrodolce, raspberries,  
pickled plum, orange segments, lemon blackberry vinaigrette  
\$15

### Crispy Brussels Sprouts

crispy potatoes, togarashi, Caesar dressing  
\$14

### Heirloom Tomatoes

basil, strawberries, burrata, sherry vinaigrette  
\$15

## ENTRÉES

### Grilled 6-Oz Beef Tenderloin

chives, potato, haricot vert, port wine demi-glace  
\$56

### Grilled 14-Oz Rib Eye

onion, mushrooms, fingerling potatoes, whiskey bone marrow butter  
\$64

### Seared Halibut & Scallops

creamy grits, braised greens, roasted red pepper & andouille relish  
\$54

### ws Garlic-Crusted Strauss Rack of Lamb

stewed lentils, lamb bacon, berbere-spiced carrots, mint chimichurri  
three-bone rack \$45 five-bone rack \$78

### Grilled Salmon

seasonal preparation  
\$43

### Smoked & Seared Duck Breast

farro, mushrooms, five spice, orange, blueberry reduction  
\$45

### Braised Goat

carrot & black truffle pappardelle, salsa verde, cilantro  
\$42

### Grilled Eggplant

braised lentils, carrot, bird's-eye chili, pomegranate seeds,  
roast pepper coulis, mint chimichurri  
\$27

Vegetarian and gluten-friendly menus available.  
There is a risk of foodborne illness when eating foods of animal origin raw or undercooked.