

SALADS

POACHED PEAR

MESCULIN GREENS, CANDIED
WALNUTS, CRUMBLLED
GORGONZOLA CHEESE, PORT WINE
VINAIGRETTE
11.

ARUGULA

SHAVED PARMESAN, FENNEL, RED
WINE VINAIGRETTE, TOMATO
CONFIT
9.

WINSTON'S SALAD

MESCULIN GREENS, CUCUMBERS,
TOMATO, RED ONION, FETA CHEESE,
WHITE BALSAMIC
VINAIGRETTE
9.

BEEF SALAD

MESCULIN GREENS, CRUMBLLED
GOAT CHEESE, SPICED PUMPKIN
SEEDS, AUTUMN SPICE
VINAIGRETTE
10.

GRILLED CHICKEN 6.
GRILLED SHRIMP 8. (6 PC)

SHARED STARTERS

PRIME SLIDER

BACON JAM, CRISPY SHALLOTS,
WHISKEY BBQ
5.

SHAVED BRUSSEL SPROUTS

CRISPY BACON, SHAVED CARROTS
8.

OVEN ROASTED WINGS

DRY RUBBED, CRUDITE,
BLEU CHEESE
10.

ROASTED PEPPER HUMMUS

SERVED WITH PITA CHIPS
9.

TRUFFLE FRENCH FRIES

TRUFFLE OIL, SHAVED PARMESAN
6.

STUFFED DATES

CRUMBLLED BLEU CHEESE WRAPPED
IN BACON
12.

VEAL MEATBALLS

SHAVED PARMESAN, PLUM TOMATO
SAUCE
10.

SPINACH & ARTICHOKE DIP

SERVED WITH TORTILLA CHIPS
12.

ARANCINI

SMALL RICE BALLS FILLED WITH
MANCHEGO CHEESE AND ASPARAGUS
SERVED WITH TZATSIKI SAUCE
9.

CRUSTINI

TOASTED FOCACCIA BREAD, OLIVE
TAPENADE, PROSCIUTTO, ARUGULA
10.

CURED MEATS AND CHEESE

WINSTON'S CHEESE

DAILY SELECTION OF IMPORTED &
DOMESTIC ARTISANAL CHEESE

WINSTON'S CHARCUTERIE

DAILY SELECTION OF IMPORTED &
DOMESTIC CURED MEATS

2 FOR \$12 3 FOR \$16 4 FOR \$20

SMALL PLATES

MUSSELS

BACON WHISKEY THYME CREAM
SAUCE
14.

GRILLED FLAT IRON STEAK

BRAISED ESCAROLE, ROASTED
FINGERLING POTATOES, BEEF JUS
19.

LAMB BOLOGNESE

GARLIC, MINT, FRESH CAVATELLI,
TOASTED BREAD CRUMBS
17.

PORCINI MUSHROOM RAVIOLI

WILD MUSHROOMS, CREAM SAUCE,
GORGONZOLA
16.

BACON & GRUYERE BURGER

BACON WITH MELTED GRUYERE
CHEESE AND TRUFFLE FRIES
16.

MARYLAND CRAB CAKES

CANNELLINI BEAN SALAD, DIJON
AIOLI
18.

BRAISED SHORT RIBS

BROWN BUTTER MASHED POTATOES,
MUSHROOM FRICASSEE, CABERNET
SAUCE
17.

FREE RANGE FRENCH CHICKEN BREAST

BROWN BUTTER MASHED POTATOES,
VEGETABLE MEDLEY, CHICKEN JUS
17.

WHISKEY MARINATED SHRIMP

CREAMY POLENTA, GRILLED
ASPARAGUS, WHISKEY CHIMICHURRI
18.

PAN SEARED SALMON

BUTTERNUT SQUASH RISOTTO,
SAUTEED SPINACH, WALNUT JUS
19.

TRUFFLE MAC & CHEESE

GOAT CHEESE, ASPARAGUS, WILD
MUSHROOMS, TOASTED BREAD
CRUMBS
16.

PORK TENDERLOIN

SHAVED BRUSSEL SPROUTS AND
CARROTS, BACON LARDONS, APPLE
CIDER JUS
18.

PIZZA

CHOICE OF 9" OR 14"

MARGHERITA

TOMATO, BASIL FRESH MOZZARELLA
10. / 15.

MEATBALL

SLICED MEATBALLS, TOASTED BREAD
CRUMBS, TOMATO SAUCE
11. / 16.

PRIMAVERA

OVEN ROASTED TOMATO, SAUTEED
SPINACH, MUSHROOM, RED ONION,
RICOTTA, MOZZARELLA
11. / 16.

PIZZA OF THE DAY

CHEFS DAILY SELECTION
P/A

TACOS

DUCK CONFIT

ASIAN COLE SLAW, THAI CHILI SAUCE
13.

CHICKEN

LETTUCE CILANTRO SLAW, CHIPOTLE
MAYO
12.

SHRIMP

MARINATED SHRIMP, ORANGE PEAR
SLAW
14.

GRILLED CHEESE

FIGENZA

PROSCIUTTO, BRIE, FIG JAM,
ARUGULA
14.

BUFFALO CHICKEN

FRESH MOZZARELLA, PULLED
CHICKEN, BLEU CHEESE DRESSING
13.

BBQ SHORT RIB

PEPPER JACK CHEESE, WHISKEY BBQ
SAUCE
13.

GRUYERE MELT

DOUBLE SMOKED BACON, GRUYERE
CHEESE, GRANNY SMITH APPLE
13.

DESSERTS

DRUNKEN DOUGHNUTS

WHISKEY GLAZED
7.

CAMP FIRE S'MORES

SERVED WITH GRAHAM CRACKERS
7.

DARK CHOCOLATE BARK

HAZELNUTS, DRIED APPLE, SMOKED
SALT
7.

CHEESECAKE DU JUOR

CHEFS DAILY SELECTION
7.