

M E N U

MON-FRI DINNER MENU /// 4:00PM-8:45PM

SMALL+MEDIUM PLATES, SHARING ENCOURAGED

WS SNACK PLATE 25

Serrano Ham, Beemster 24-month Aged Gouda, Artisanal Jam
Cornichons, Sweet Drop Peppers, Crackers
Sub Gluten-free Crackers +3

marinated OLIVES (V,GF,DF) 8

Japanese YELLOWTAIL CRUDO (GF,DF) 28

Hamachi, Passionfruit, Jalapeño, Cucumber+Cilantro, Toasted Pistachio Crumble

ROASTED BEET SALAD (V,GF) 19

Greek Yogurt, Carrot Puree, Marinated Feta, Crispy Potato, Za'atar
*contains sesame seed

THAI CHILI-LIME SHRIMP (DF) 26

Kaffir Lime, Cilantro, Cucumber, Spicy Fried Shallot from Golden Hour-STJ, Peanut
*contains shellfish

MORTADELLA 21

Thinly Sliced, Pistachio Pesto, Parmigiano Reggiano, Warm Local Focaccia

RIGATONI CREMOSI AL PANGRATTATO TOSTATO (V) 22

Saffron Cream, Lemon, Toasted Breadcrumbs

GNOCCHI ALLA VODKA (V,GF) 22

House-made Ricotta Gnocchi, San Marzano Tomato Cream Sauce, Basil,
Parmigiano Reggiano
Add Burrata +15

V-Vegetarian, GF-Gluten Free, DF-Dairy Free

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS
PLEASE ADVISE YOUR SERVER OF ANY DIETRARY RESTRICTIONS OR FOOD ALLERGIES