

BEGINNINGS

CHEESE & POOF *

Fire Roasted Pimento Dip, Pork Rinds,
Barrel Aged Hot Sauce \$11

SERVICE BAR CAESAR *

Tahini, Puffed Buckwheat, Roasted
Sesame \$7

SERVICE BAR WEDGE *

Smoked Bleu Cheese, Port, Bacon,
Soft Egg \$9

PLATES

CARROTS *

From root to stem, prepared 10 ways
\$15

CHEESY BRISKET CRUNCH *

Oak Smoked Brisket, Crispy Corn
Tortilla, Pepperjack Queso, Salsa
Guasacaca, \$16

CRISPY RIBS

with Fried Broccoli, Bama White Sauce,
Radish \$18

LAMB SPRING ROLL *

Numbing Oil, Sweet Soy, Sesame, Garlic
\$15

MARKET FISH

Please ask your server \$ Mkt Price

** There is a satisfying vegetarian
version of this dish. Please ask your
server for details.*

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat.) We offer gluten-free friendly menus; however, our kitchen is not completely gluten-free.

BETWEEN TWO BREADS

MWS BURGER *

Two Mostly Beef Patties,
Special Sauce, Shredded Iceberg,
American Cheese, Pickles, Shaved
Onion, SB Fries \$15

PASTRAMI RACHEL

Montreal Style Smoked Meat, Kimchi
Kraut, SB Thousand Island, Chips \$17

FOR THE TABLE

(Serves 2-4)

WHOLE CHICKEN

*A seasonal celebration of the
whole bird. Please ask your server
for details. \$42*

SWEET ENDINGS

CRUNCHES & CREAM

White Chocolate Bavaois, Fresh
Herbs \$7

KITCHEN TEQUILA

Positive Karma, Good Vibes,
Altruism \$7

EXECUTIVE CHEF

Avishar Barua

BEVERAGE DIRECTOR

Gerad Guhde

GENERAL MANAGER

Karen Reed