

BEGINNINGS

CHEESE & POOF

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

BREAD & BUTTER

Pineapple Bun, Pepperoni Butter, Black Vinegar Gastrique \$6

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, Indian Fry Bread, Crispy Corn Tortilla, Pepperjack Queso, Salsa Guasacaca, \$16

CRISPY RIBS

with Fried Broccoli, Hibiscus Commander Tso's Sauce, Radish \$18

MONGOLIAN SHORT RIB

Steamed Milk Bread, Cucumber, Scallion \$16

LAMB DUMPLINGS

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

MARKET FISH

Please ask your server \$ Mkt Price

ROASTED POTATO GNOCCHI

Oxtail, Kabocha Squash, Truffle, Herbs \$18

MICHELONE MARZETTI

Meatball, Lang Sunday Sauce, Creste de Galli, Garlic Bread \$21

There are satisfying vegetarian, vegan, and gluten free friendly meals available. Please ask your server for a menu.

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, Potato Roll, SB Fries \$15

PASTRAMI RACHEL

Marble Rye, 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

COOKIES & CREAM

White Chocolate Bavarois, Cookie Crumble, Fresh Herbs \$7

CINCO LECHES CAKE

Malt, Luxardo, Dulce de Leche \$7

KITCHEN TEQUILA

Positive Karma, Good Vibes, Altruism \$7

EXECUTIVE CHEF

Avishar Barua

BEVERAGE DIRECTOR

Gerad Guhde

GENERAL MANAGER

Karen Reed