

BREAD & BUTTER

Pineapple Bun, Pepperoni Butter, Black Vinegar Gastrique 6

CHEESE & POOF

Fire Roasted Pimento Spread, Pork Rinds, Barrel Aged Hot Sauce 11

RED CABBAGE CAESAR

Tahini, Puffed Buckwheat, Roasted Sesame 7

SERVICE BAR WEDGE

Smoked Bleu Cheese Dressing, Port, Bacon, Egg 9

ROOT TO STEM

Root Vegetables, Prepared Many Different Ways 15

LAMB WONTONS

Tianjin Chili Oil, Sweet Soy, Crushed Garlic 15

OXTAIL GNOCCHI

Kabocha Squash, Wild Mushrooms, Fines Herbes 16

SMOKED WINGS

Alabama White Sauce, Blistered Shishito, Potatoes a la Huancaína 15

CRISPY RIBS

Fried and Pickled Broccoli, Commander Tso's Sauce, Radish 18

MWS BURGER

Two Mostly Beef Patties, Special Sauce, Iceberg, Cheese, Pickles, Onions, Martin's Roll, SB Fries 15

PASTRAMI RACHEL

Montreal Smoked Meat, Pumpernickel Rye, Kimchi, Twenty Island Dressing, Chips 17

CHEESY BRISKET CRUNCH

Oak Smoked Brisket, Bengali Fry Bread, Crispy Tortilla, Pepper Jack Queso, Salsa Guasacaca 17

31

PANANG SCALLOPS

Farro, Roasted Broccolini, Eggplant Escabèche

MP

MARKET FISH

Please Ask your Server

24

MONGOLIAN GLAZED SHORT RIB

Steamed Bread, Cucumber, Black Garlic, Scallion

26

BLACK PEPPER STEAK

Smoked Teres Major, Charred Peppers, Chinese Broccoli, Charleston Gold Rice Middlins

MP

KITCHEN INSPIRATION

New plates from Chef Avishar, please ask your server

24

HEARTH BAKED MARZETTI

Ragù alla Bolognese, Smoked Mozzarella, Creste De Gall, Garlic Bread

29

HONEY GLAZED PORK SHANK

Smoked Cheddar Antebellum Grits, Shanghai Bok Choy, Pickled Mustard Seed

42

WHOLE CHICKEN SERVICE

Tandoori Roasted Breast, Chai Brined Fried Drums & Wings, Murgir Jhol, Cauliflower Masala, Caramelized Onion Naan

7

CINCO LECHES CAKE

Malted Graham, Luxardo, Dulce de Leche

7

COOKIES N CREME

White Chocolate, Cookie Dirt, Basil

8

BUCKEYE

Peanut, Maple, Bourbon

8

PASSIONFRUIT TART

Brown Sugar, Pistachio, Lime

7

KITCHEN TEQUILA

Positive Karma, Good Vibes, Altruism