

FIRST PLATES

Curry Spiced Hummus	10
fried haloumi cheese, radish, mint, lemon, criostini	
Squash Soup	10
sumac crema, coconut milk	
Beet and Burrata Salad	12
pickled beets, vin cotto, pine nuts, local greens, arugula	
Squash Salad	12
roasted squash, miso vinaigrette, farro, parsnip chips, local greens	
Cheese Plate	13
artisan cheese selection, seasonal jam, house mustard	
Masa Porcini Fried Oysters	13
chipolte red pepper coulis, pickled celery & fennel, candied lemon	
Beef Tartare	14
horseradish creme, pickled shallot, quail yolk, fried capers	
Crispy Pork Belly	13
lemon yogurt, tomatillo mostarda, pistachio chimichurri	
P.E.I Mussels	13
saffron beer broth, leeks, house chorizo, criostini	
Shrimp & Grits	13
truffled grits, prosciutto, worcestershire, lemon	

SECOND PLATES

Seared Scallops	29
bacon braised black eyed peas, cauliflower puree, crispy sage	
Mushroom Risotto	27
roasted mushrooms, arugula pistu, pecorino cheese, pickled sesame seeds	
Porcini Crusted Market Fish	28
white bean and grilled onion soubise, cashew romesco, pickled gooseberries, vin cotto	
Cider Braised Short Ribs	28
sunchoke hash, water cress salad, toasted shallot	
Grilled Pork Loin	27
bourbon apple butter, blue cheese croquette, truffled grits, carrot jus, chard	

SANDWICHES

F & W Burger	18
red onion bacon jam, smoked gouda, F+W steak sauce, arugula	
Duck Confit Melt	16
pepper coulis, pickled shallot, roasted kale, smoked gouda	
Oyster Po' Boy	16
kohlrabi slaw, remoulade, arugula, masa porcini fried oyster	

SIDES

Brussels Sprouts	8
Hand Cut Fries	8
Roasted Mushrooms	8

EXECUTIVE CHEF: COREY LAUB / SOUS CHEF: DONTAY BROWN

Before placing your order, please inform your server of any food allergies you have.

Consuming raw or undercooked meat, fish, poultry, or eggs may place you at a higher risk of getting a food borne illness.