

**NOTE:**

Some items may change, subject to availability and pricing from our suppliers.

Thank you for understanding,

STARTERS

Panko-Crusted Brie 12.95

warm and melty, with fig jam and walnuts, served with wonton crisps - *V*

Street Tacos (2) 9.95

Crispy Calamari or Crispy Shredded Sweet Potato

freshly griddled corn tortillas with roasted poblano vinaigrette, fresh mango salsa, queso fresco - *GF*

Pork Belly Bao Buns (2) 8.95

braised pork belly, hoisin glaze, house pickled vegetables on freshly steamed buns

Crispy Crackly Pork Skins 7.95

with Southern pimento cheese dip *GF*

Chicken & Dip 7.95

Chestnut Farms Ohio Amish chicken breast, in our special batter, with delicious house-made ranch dip

SOUP & SALAD

Roasted Butternut Squash Bisque

cup 3.95 bowl 5.95

smooth and creamy, garnished with crème fraiche and thyme - *GF & V*

Green Salad 5.95

artisan mixed greens, shaved parmesan, fresh croutons, house-made herbed buttermilk ranch - *V, Can be GF*

Watermark Salad (It's Back!) 7.95

Romaine lettuce, juicy grape tomatoes, crumbled bacon and blue cheese, and Chef's signature creamy parmesan dressing *GF*

➤ *We also offer white balsamic vinaigrette dressing*

FOR BOTH HANDS

Served with fresh-cut fries or dressed greens

The (Great) Miami Burger* 14.95

8 oz. all-prime burger on brioche, bacon jam, pickled onion, house pickles, blue cheese or cheddar

The Paradox Brie Burger 14.95

crispy brie, candied bacon, red onion jam, bacon fat aioli, shredded lettuce

Impossible! Vegan Burger 14.95

It's back! The amazing plant-based burger topped with vegan Dijonnaise, tomato, house pickles, fresh lettuce; vegan bun - *Vegan*

Watermark Salmon Burger 14.95

fresh salmon patty with onion and dill, pan-seared and topped with fresh sliced avocado, our own special remoulade, pickled red onion on a toasted brioche bun

SEASONAL FEATURE

Coca-Cola Braised Pork Cheeks 25.95

fork-tender Beeler Farms pork, slow-braised in a sticky-sweet glaze; green beans, pimento-cheese grits - *GF*

NOTE: Parties of 8 or more will be charged a 20% service fee

STEAKS

Topped with rich Bordelaise sauce; served with crispy fingerling potatoes tossed in Rosemary and sea salt, and our signature roasted carrots - GF

➤ *Green Salad may be added for an additional 3.95*

Center-Cut Strip* (10 oz) 29.95

Angus Reserve Filet Mignon*

Single (4 oz.) - 23.95 Twins (8 oz.) - 32.95

ENTRÉES

Pan-Seared Salmon* 25.95

seared fresh with miso glaze, baby bok choy and mushrooms, with basmati rice; soy, ginger, lime - GF

Drunken Fish & Chips 16.95

fresh cod, dipped in our signature crispy batter, house-made tartar sauce, pub fries

Crab Cakes (2) 23.95

served with house remoulade and garnished with pickled veggies, alongside our house green salad

Meatloaf Wellington 25.95

rich & savory with mushroom duxelles in puff pastry; garlic mashed potatoes, green beans, topped with sherry demi-glace

Allergy Statement:

Some items may contain or come into contact with wheat, gluten, eggs, peanuts and other nuts, milk, and shellfish. Please be aware that we use common fryer oil. We are therefore unable to guarantee that any menu item can be completely free of allergens. Our manager can offer more information.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CHEF'S WHIM MENU

(Changes Seasonally)

Starters

Stuffed Calamari 11.95

grilled calamari stuffed with chorizo drizzled with lemon caper butter - GF

Buffalo Cauliflower Dip 8.95

crispy cauliflower served with creamy buffalo and blue cheese dip - V

Entrées

Chilean Sea Bass 4 oz. - 24.95 8 oz. - 33.95

pan-seared with slow cooked soffritto, carrot ginger purée, charred carrots, micro-greens - GF

NOTE: *Chef requests no substitutions on this entrée*

Wiener Schnitzel 26.95

fresh veal, breaded and crispy, topped with lemon beurre blanc and capers; with beer braised red cabbage, warm whole grain mustard potato salad with bacon vinaigrette

House Pasta 20.95

mushroom lasagna layered with ricotta, mascarpone, parmesan, mozzarella, fresh mushroom blend with mushroom bechamel and basil oil - V

➤ *Grilled chicken breast may be added for an additional 6 or grilled salmon for 8*

Sides 5 ea.

garlic mashed potatoes; pimento cheese grits; haricot vert; house fries; roasted carrots; basmati rice; fingerling potatoes; braised red cabbage; warm bacon & mustard potato salad