



SHAREABLES

Pork Belly or Fish Tacos (3) 9.95

braised pork belly, or Cornetfish (grilled or fried), pickled red onion & cabbage, radish, red pepper jelly

Shrimp & Chorizo Dip 11.95

shrimp, zesty chorizo, roasted Poblano peppers, tomatoes, mushrooms, and fresh tortilla chips *GF*

Panko-Crusted Brie 12.95

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

Crispy Pepperoncini 7.95

whole pepperoncini peppers, lightly battered & fried with herbed ranch dip *V*

Crispy Crackly Pork Skins 7.95

with Southern pimento cheese dip *GF*

Chicken & Dip 7.95

fresh local chicken breast, fried in our special cider batter served with a delicious red pepper jelly

House Fries 4.95

house-made fries with aioli *V & GF*

SALADS

Watermark Salad 7.95

romaine wedge, diced tomato, crumbled bacon and blue cheese, Chef's signature creamy parmesan dressing *GF*

Green Salad 5.95

butter-crunch greens, shaved parmesan, fresh croutons, house-made herbed buttermilk ranch **Can be GF*

➤ *We also offer lemon vinaigrette dressing*



From the Grill

The (Great) Miami Burger* 14.95

hearty 8 oz. all-prime burger on brioche, bacon jam, pickled onion, house pickles, bleu cheese or cheddar; fries or dressed greens

➤ *Burgers may be ordered "Pink" - or - "Not Pink"*

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

NOTE: Parties of 8 or more will be charged a minimum 20% gratuity

ENTREES

** Steak entrées are accompanied by our Green Salad.*

Prime Baseball Sirloin* (9 oz) 25.95

topped with house-made Bordelaise sauce; with garlic
mashed potatoes and almond haricot verts *GF*

Angus Reserve Filet Mignon* (7 oz) 34.95

served au Poivre and topped with a brandy cream sauce;
with garlic mashed potatoes, butter grilled asparagus *GF*

Chilean Sea Bass* (6 oz) 35.95

seared fresh with almond Romanesco sauce;
asparagus, Russian fingerling potatoes *GF*

Drunken Fish & Chips 17.95

fresh cod, dipped in our signature crispy cider batter,
tartar sauce, with pub fries

Jumbo Chile Relleno 18.95

fire-roasted Poblano pepper, stuffed with Chihuahua
cheese, topped with salsa verde, charred corn relish,
atop charro beans *V & can be served GF*

Coca-Cola Braised Pork Cheeks 25.95

fork-tender pork cheek, braised eight hours in a sticky-sweet
glaze, with fresh green beans and home-style corn pudding

**Can be served GF*

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shellfish or eggs may increase your risk of foodborne illness*

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CHEF'S WHIM MENU

Starters

Arancini 9.95

panko-breaded risotto stuffed with mozzarella,
with house-made marinara and basil

Char-Grilled Octopus 12.95

with andouille sausage, fingerling potatoes, zucchini,
fennel, and caramelized lemon *GF*

French Onion Soup Gratinée 8.95

slowly simmered with beef stock, brandy and white wine,
garnished with crostini and Gruyère

Entrées

Rack of Lamb 27.95

balsamic marinated and served with croissant bread
pudding; with bacon and Brussels sprout ragú *GF*

Braised Short Ribs 25.95

slow-braised in toasted coriander demi, served
over creamy polenta; with Brussels sprouts

Coq au Vin 22.95

locally-raised chicken, slow-braised in wine and herbs,
bacon, mushrooms, onion; with duchess potatoes *GF*

Sides 5 ea.

garlic mashed potatoes; asparagus; charro beans; house fries
bread pudding; Brussels sprouts; corn pudding; green beans