



SHAREABLES

Pork Belly or Fish Tacos (3) 9.95

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

Shrimp Cakes 12.95

red pepper, smoked onion rémoulade, micro-greens

Panko-Crusted Brie 12.95

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

Hurricane lettuce, 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*

Italian Ribollita Soup 7.95

traditional hearty vegetable soup with beans, baby kale, and fresh vegetables; served with grilled Tuscan bread

V & -Can be served GF



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 accompanied by our Green Salad.*

Prime Baseball Sirloin* (9 oz) 26.95

topped with house-made Bordelaise sauce; with garlic
mashed potatoes and 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*

Marinated Roasted Salmon* 26.95

delicate, and lavished with lemon beurre blanc,
accompanied by tomato-basil risotto *GF*

Drunken Fish & Chips 17.95

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

Coca-Cola Braised Pork Cheeks 25.95

fork-tender pork, braised in a sticky-sweet glaze, with
green beans, home-style corn pudding - *Can be GF*

Grilled Rack of Pork* 26.95

brined Beeler Farms pork with bacon-fat applesauce and
served with garlic mashed potatoes *GF*

Sides 5 ea.

garlic mashed potatoes; broccolini; haricot vert; house fries;
corn pudding; root vegetable mash; barley pilaf; asparagus

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CHEF'S WHIM MENU

(changes seasonally)

Starters

Spicy Lemon Artichoke Dip 10.95

roasted artichoke hearts, cream cheese, lemon, jalapeno;
served with crostini *V & Can be served GF*

Crispy Stuffed Mushrooms 9.95

fresh mushroom caps stuffed with creamy spinach
and cheese, panko-breaded and served with black
garlic aioli *V*

Entrées

Pan-Seared Duck Breast* 28.95

Maple Leaf Farms duck with tarragon and orange sauce,
served with broccolini over barley pilaf *Can be served GF*

Creole Shrimp & Grits* 19.95

gulf shrimp, simmered in a Creole smoked tomato
sauce and served over local artisan grits *GF*

Ancho Cream Fettucine 17.95

house-made pasta in a delicate and mild ancho cream sauce,
roasted red pepper, eggplant *V*

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