



## SHAREABLES

**Pork Belly or Fish Tacos (3)** 9.95  
braised pork belly, or grilled Cornetfish, pickled red onion & cabbage, radish, red pepper jelly

**Crab Fondue** 14.95  
lump crab blended with creamy cheeses, butter, garlic, and spices; served with crispy tortillas  
*Can be served GF*

**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 (Vegan) & 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 *V & Can be GF*

➤ *We also offer lemon vinaigrette dressing*

### Parsnip Bisque 7.95

creamy soup made with roasted parsnips, and garnished with crumbled bacon *GF & -Can be served V*



## From the Grill

### The (Great) Miami Burger\* 14.95

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

### The Impossible Burger 14.95

finally, a *real* burger for the vegan burger-lover! With vegan Dijonnaise, caramelized onion, house pickles, fresh lettuce; served with fries or dressed greens *V (Vegan)*

➤ *All 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

# ENTRÉES

## Prime Strip Sirloin\* (8 oz) 26.95

Prime Stockyard Sirloin topped with herbed lemon-garlic butter, with garlic mashed potatoes & roasted carrots *GF*

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

## Steak Frites\* (8 oz) 21.95

Prime Flat Iron steak with herbed lemon-garlic butter and topped with our house-made fries *GF*

## Pan-Seared Norwegian Salmon\* 26.95

seared fresh with crispy skin; served atop wilted fresh spinach, savory Cannellini beans and caramelized onion; topped with oven-roasted tomato *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*

## Meatloaf Wellington 25.95

rich & savory with mushroom duxelles, in puff pastry with roasted root vegetable mash; sherry demi-glace

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# CHEF'S WHIM MENU

*(changes seasonally)*

## *Starters*

### Deconstructed Bruschetta 10.95

creamy ricotta and goat cheese bechamel topped with roasted tomato, caramelized onion, fresh oregano; served with warm, crispy flatbread *V & Can be served GF*

### Braised Lamb Hand-Pies 12.95

tender lamb braised with cumin and coriander, carrots, potatoes and raisins, all folded into a flaky pie crust and served with Greek yogurt tzatziki

## *Entrées*

### Prosciutto-Wrapped Cod\* 26.95

served over baby bok choy, shiitake mushrooms, roasted carrot, and fennel in a savory mushroom broth *GF*

### Fettucine Vodka Cream Sauce 17.95

house-made pasta in a vodka cream sauce-garnished with shaved parmesan and fresh basil *V*

### Sides 5 ea.

garlic mashed potatoes; haricot vert; wilted spinach; cassoulet beans; corn pudding; root vegetable mash; roasted carrots; house fries

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