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 FOR THE TABLE
 

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**WARM RITZY DIP**

Lump Crab Meat, Cream Cheese, Aged Cheddar Cheese, Old Bay + Ritz Crackers  
18

**CANDIED BACON + DEILED EGGS** 

WB's Original Sweet + Spicy, Thick-Cut, Double Smoked Bacon + Nana Dotty's Deiled Eggs  
14

**WB'S MEATBALLS**

Beef + Veal Meatballs, WB's Housemade Marinara Sauce, Whipped Ricotta + Crostini  
16

**ROASTED BRUSSELS SPROUTS**

Crispy Pancetta, Shaved Parmesan + Balsamic Glaze  
13

**BUFFALO FRIED CAULIFLOWER**

WB's Buffalo Sauce, Maytag Blue Cheese Crumbles + Buttermilk Ranch Dressing  
14

**WARM DE STEFANO BURRATA**

Roasted Gilroy Garlic, Basil Oil, Oven Roasted Tomato Jam + Baguette  
17

**WARM MIXED OLIVES**  

Array of Imported Olives, Orange, Toasted Fennel Seeds + Extra Virgin Olive Oil  
8

**TRUFFLE PARMESAN FRIES**

Shoestring Fries, Truffle-Parmesan Dust, Herbs + Roasted Garlic Aioli  
9

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 SALADS + STARTERS
 

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**YESTERDAY'S SOUP**

Market Price

**ROASTED BEETS** 

Yellow Beet Puree, Roasted Red Beets, Toasted Pistachio+ Local Goat Cheese  
13

**YOUNG'S GREENHOUSE BABY ROMAINE SALAD**

Classic Caesar Dressing, Shaved Parmesan Cheese + Croutons  
12

**FARMHOUSE GARDEN SALAD**

Grape Tomato, Cucumber, Carrot, Shredded Cheddar, Croutons + Buttermilk Ranch Dressing  
9

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## PLATES

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### POTATO GNOCCHI

Oven-Roasted Tomato Sugo, Swiss Chard + Shaved Parmesan  
16

### CAJUN BOWTIE PASTA

Crawfish Tails, Andouille Sausage, Green Onions, Tomato, Lea & Perrins + Tabasco Cream Sauce  
20

### TUNA PROVENÇAL

Rare Seared Tuna Steak, Israeli Cous-Cous + Provençal Sauce  
23

### WILD MUSHROOM RISOTTO

Arborio Rice, Butter, Shallot, White Wine, Parmesan Cheese, Sautéed Mushrooms + Truffle Oil  
18

### MAPLE LEAF FARMS DUCK BREAST

Swiss Chard, Wild Rice Pilaf, Sundried Cherries + Natural Jus  
24

### RED WINE BRAISED BEEF SHORT RIBS

Yukon Gold Mash, Carrot Glazed Carrots, Brussels Sprout Leaves + Pan Jus  
29

### WB's SHRIMP + GRITS

Sautéed Gulf Shrimp over Creamy Cheddar Grits + Spicy "Brennan's Style" Butter Sauce  
19

### SEARED SCOTTISH SALMON

French Green Lentils, Braised Fennel + Curry Oil  
22

### SEARED DUROC PORK TENDERLOIN

Wilted Spinach, Cognac Glazed Apples + Grain Mustard Sauce  
22

### LAMB BOLOGNESE

Campanelle Pasta, Slow Cooked Lamb Ragu + Aged Pecorino Cheese  
27

### WB's BURGER

Short Rib + Brisket Blend Beef Patty cooked "Smash Burger Style" with American Cheese on a Soft Bun + Crinkle Cut Fries. Accompanied on the side with Ketchup, Mayonnaise + Mustard  
*\*Gluten-Free Bun Available Upon Request\**  
16

### SAUTEED CHICKEN SALTIMBOCCA

Prosciutto, Fontina, Sage served with Whipped Potatoes + Wilted Spinach  
19

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