

THE  
**TAVERN**  
BY WS

STARTERS

- JOHN ISLAND OYSTERS ON THE HALF SHELL** 4 EA
- PRAWN COCKTAIL** Tomato Relish, Horseradish, & Lemon Vinaigrette 22
- YELLOW FIN TUNA TARTARE** Black Garlic Dressing, Preserved Ginger, Creamy Avocado, & Lime Salt 20
- ICEBERG CAESAR SALAD** Parmesan Fried Anchovies 18  
(with Benton's Thick-Cut Smoked Bacon + 5 supp., Grilled Shrimp or Rotisserie Chicken + 7 supp.)
- APPLE WALDORF SALAD** Lettuce Frisée, Toasted Walnuts, Cato Corner Cheddar, Aged Balsamic 18
- TAVERN CHOPPED SALAD** Creamy Avocado Dressing 18  
(with Grilled Shrimp or Rotisserie Chicken + 7 supp)
- WARM SALAD OF DUCK CONFIT** Spiced Pear, Walnuts, Shaved Button Mushrooms, Baby Spinach 22
- BUTTERNUT SQUASH SOUP** Roasted Grapes, Toasted Pumpkin Seeds 12
- PORK & BEANS** Kurobuta Pork, Ragout of Shelling Beans, Pickled Green Tomatoes, Mustard Greens 22
- SPAGHETTI ALLA CHITARRA** Broccolini, Roasted Garlic, Pistachio Pesto 20  
(Entrée + 8 supp)

**CHEF'S SELECTION OF SEASONAL SEAFOOD** SMALL | LARGE MARKET PRICE

ENTRÉES

- TAVERN CLUB SANDWICH** Rotisserie Chicken, Fresh Avocado, Crispy Bacon, Lettuce, Tomato, Toasted Ciabatta 22
- WS TAVERN BURGER** Raclette Cheese, Traditionally Dressed, Sesame Seed Bun 25
- ROAST BEEF BAGUETTE** Onion Rings, Au Jus 27
- FILET OF KING SALMON** Delicata Squash, Toasted Almonds, Dill Emulsion 35
- PEEKYTOE CRAB PATTY** Garlic Fried Pickles, Remoulade Sauce 22
- HERB-CRUSTED SEA BASS** Romaine Hearts & Chopped Olive Vinaigrette 32
- STEAK FRITES** Caramelized Onion Marmalade, Smoked Hollandaise 35

FROM THE ROTISSERIE

- ROTISSERIE HALF CHICKEN** Cremini Mushrooms, Wild Rice, Supreme Sauce 33
- BAR B QUE SPICED LAMB'S BREAST** Slow Roasted Eggplant, Tahini 35
- GARLIC SAUSAGE** Pistachios, Savoy Cabbage, Potato Purée, Black Truffle Jus 28

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