

DINNER



WASH | PARK | GRILLE

APPETIZERS

★ **WPG TUNA TATAKI***
lightly seared tuna, local corn shoots,
Fresno pepper, asparagus, citrus soy glaze,
toasted sesame seeds 12

SPC PARMESAN FRIES
shishito peppers-parsnip-carrot;
jalapeño-sweet pea pesto, roasted tomato
emulsion 9

CRACKLIN CALAMARI
fried calamari, pork cracklins, corn, arugula,
parmesan, chipotle aioli, spicy marinara 11

⊛ **FORMAGGIO DEL GIORNO**
grilled homemade flatbread, basil pesto,
heirloom cherry tomatoes, roasted garlic,
extra virgin olive oil 11
add capicola, prosciutto, sopressata 3.50 each

⊛ **CLAMS WITH ITALIAN MEATBALLS**
saffron tomato broth, grilled focaccia 13

★ **LETTUCE WRAPS**
chicken or wild mushrooms;
quinoa, black beans, heirloom cherry
tomatoes, cranberries, red onion, parmesan,
ginger chile sauce 11

MARYLAND STYLE CRAB CAKES
remoulade, sriracha aioli, living watercress 14

⊛ **EGGPLANT PARMESAN &
ROASTED BRUSSELS SPROUTS**
basil-pomodoro sauce, roasted garlic cream,
Fruition Farms ricotta 11

SOUPS AND SALADS

ADD TO ANY SALAD: grilled chicken 6,
shrimp 6, anchovies 2, Scottish salmon* 10

SOUP OF THE DAY 5/7

⊛ **FRENCH ONION SOUP**
parmesan crouton, browned fontina 7

★ **RAINBOW KALE AND
ORGANIC CARROTS**
Italian herb-raspberry vinaigrette, dried
cranberries, toasted almonds,
goat cheese 7

★ **ROMAINE & LOCAL
BABY ARUGULA CAESAR**
chick pea "croutons", parmesan 7

HOMEMADE PASTA

Available as substitute on most pastas:

- ★ "Spaghettied" vegetables for pasta 2
- ★ Gluten Free Pasta 2

RAVIOLI OF THE DAY market price

⊛ **BURRATA AGLIO E OLIO**
English pea-scallion spaghetti, fresh herbs,
Calabrian chiles, eggplant parmesan 21

⊛ **ITALIAN CAMPANELLE**
grilled chicken, Italian sausage, wild
mushrooms, sundried tomatoes, onions,
spicy tomato parmesan cream sauce 18
ADD: melted mozzarella 2

⊛ **ROCK SHRIMP & BOTTARGA**
black tagliatelle, squid, Calabrian peppers,
baby arugula, lemon, toasted panko 24

★ **FRESH & NAKED IN BASIL PESTO**
baring no pasta
"spaghettied" vegetables, shrimp, Italian
sausage, broccolini, wild mushrooms, red
chili flakes, basil pesto cream sauce 21

⊛ **BRUSSELS SPROUTS CARBONARA**
porcini pappardelle, Tender Belly pulled
pork, poached egg, cracklings, corn,
parmesan, cracked black pepper 21

TUSCAN LASAGNA
layers of ground veal, Italian sausage,
ricotta, mozzarella, parmesan and spinach,
oven-baked in roasted garlic cream sauce
and marinara 18

LARGE SALADS

★ **SEARED AHI TUNA SALAD***
kale, napa cabbage, cucumber, shishito
peppers, broccoli and carrot matchsticks,
wasabi peas, sesame ginger vinaigrette 18

★ **ROASTED BEET AND CORN SALAD**
romaine, rainbow kale, goat cheese,
quinoa-black bean-cranberry mix, candied
nuts, citrus vinaigrette 15

⊛ **MEDITERRANEAN CHOPPED SALAD**
sopressata, capicola, marinated artichoke
hearts, garbanzo beans & Fresno peppers;
tomatoes, watercress, romaine, kale, fresh
mozzarella, basil-gorgonzola vinaigrette 16

THE GRILL

CHEF'S SPECIAL CATCH OF THE DAY*
market price

⊛ **VEAL SHORT RIBS**
braised in white wine and tomato;
jalapeño-sweet pea pesto, red beet gnocchetti,
corn shoots, celery leaves 24

⊛ **GRILLED ALL NATURAL LONG BONE
PORK CHOP**
herb-gorgonzola polenta, apple bacon salad,
white balsamic, crispy onions, pan jus 25

★ **DELMONICO STEAK***
foraged mushroom-truffle butter, parmesan,
fingerling potatoes, spicy Brussels sprouts.

DRY AGED NEW YORK STRIP 37
RIB EYE STEAK 29

⊛ **COLORADO CHICKEN PICCATA**
chicken breast stuffed with fresh mozzarella
and sopressata; lemon caper sauce,
fried artichoke-asparagus ravioli, arugula 24

⊛ **WASABI PEA CRUSTED AHI TUNA***
sesame soy glaze, jalapeño-ginger jasmine
rice, cherry tomatoes, broccolini 27

★ **COLORADO RACK OF LAMB***
rosemary pesto crust, madeira-peppercorn
reduction, eggplant yukon potato gratin,
asparagus 35

⊛ **COLORADO BUFFALO BURGER***
fresh mozzarella, habaero Tender Belly
bacon, arugula, balsamic-grilled onions,
parmesan-truffle fries 16

SUBSTITUTE:
Gluten Free bun on your burger 2
or a lettuce bun 0

**WPG PURSUES LOCALLY
SOURCED INGREDIENTS &
OUR ENTIRE MENU IS
ANTIBIOTIC - HORMONE FREE.**

LEGEND

- ★ **Gluten Free**
- ⊛ **Can be made gluten free,
price may vary**
- * **These items may be served raw
or undercooked. Consuming
raw or undercooked meats,
poultry, seafood, shellfish or
eggs may increase your risk of
foodborne illness.**

An 18% gratuity will be added to parties of seven or more. No split checks on parties of seven or more. Split plate charge: \$3.00. We do not accept personal checks. Please be aware of the parking restrictions on the west side of the streets surrounding our restaurant on Thursday, Friday and Saturday evenings. Complimentary valet parking is available Tuesday thru Saturday in the center of our block.