

LUNCH



WASH | PARK | GRILLE

APPETIZERS

🌟 FORMAGGIO DEL GIORNO

grilled homemade flatbread, basil pesto, heirloom cherry tomatoes, roasted garlic, extra virgin olive oil 11
add grilled artichokes, spanish chorizo, prosciutto, sopressata 3.50 each

★ BAKED CRAB AND ARTICHOKE DIP

parmesan, capers, green onions, grilled bread, carrot sticks, celery sticks 12

CRISPY CALAMARI WITH SHISHITOS

fried calamari, shishito peppers, pork cracklins, lemon, arugula, parmesan, chipotle aioli, spicy marinara 12

🌟 EGGPLANT PARMESAN & ROASTED BRUSSELS SPROUTS

basil-pomodoro sauce, roasted garlic cream, Fruition Farms ricotta 11

🌟 MUSSELS WITH CHORIZO & POZOLE

hominy, chile tomato broth, grilled bread 13

SPINACH AND CHEESE EMPANADAS

fried shishito peppers, avocado salsa, fresno aioli 10

MARYLAND STYLE CRAB CAKES

remoulade, arugula microgreens, fresno aioli 14

★ LETTUCE WRAPS

chicken or roasted butternut squash; quinoa, black beans, heirloom cherry tomatoes, cranberries, red onion, parmesan, ginger chile sauce 11

SOUPS AND SALADS

ADD TO ANY SALAD: grilled chicken 6, shrimp 6, anchovies 2, Scottish salmon* 10, shaved Burgundy truffles 12

SOUP OF THE DAY 5/7

🌟 FRENCH ONION SOUP

served with a sourdough crouton and fontina cheese 7

★ TENDER GREENS AND ORGANIC CARROTS

baby red chard, kale, arugula, dried cranberries, toasted almonds, goat cheese, Italian herb-raspberry vinaigrette 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
- ★ Add Shaved Burgundy Truffles 12

RAVIOLI OF THE DAY market price

🌟 LOBSTER & SEAFOOD POZOLE

lobster, shrimp, mussels, calamari, fresh catch, hominy, squid ink tagliatelle, chile tomato broth, green cabagge, radish, grilled bread 15 half 25 full

🌟 ITALIAN CAMPANELLE

grilled chicken, Italian sausage, onions, wild mushrooms, sundried tomatoes, spicy tomato parmesan cream sauce 12 half 17 full
ADD: melted mozzarella 2

🌟 FRESH BURGUNDY TRUFFLES

roasted cauliflower parmesan puree, black pepper tagliatelle, artichokes, broccolini, toasted panko 18 half 28 full

★ FRESH & NAKED IN BASIL PESTO

baring no pasta

"spaghettied" winter vegetables, shrimp, Italian sausage, wild mushrooms, broccolini, red pepper flakes, basil pesto cream sauce 13 half 18 full

🌟 DUCK CONFIT CARBONARA

spinach pappardelle, poached egg, parmesan, Brussels sprouts, winter squash, cracked pepper 12 half 17 full

TUSCAN LASAGNA

layers of ground veal, Italian sausage, ricotta, mozzarella, parmesan and spinach, oven-baked in a roasted garlic cream sauce and marinara 12 half 17 full

LARGE SALADS

🌟 MEDITERRANEAN CHOPPED SALAD

sopresatta, marinated artichoke hearts, garbanzo beans & fresno peppers; tomatoes, romaine, tender greens, fresh mozzarella, gorgonzola-basil vinaigrette 15

★ SEARED AHI TUNA SALAD*

kale, napa cabbage, cucumber, shishito peppers, broccoli and carrot matchsticks, wasabi peas, sesame ginger vinaigrette 17

🌟 GRILLED HEARTS OF ROMAINE

drizzled with extra virgin olive oil and flash grilled; strawberries, spicy candied walnuts, gorgonzola crumbles, and a gorgonzola-basil vinaigrette 10

★ BLACKENED SALMON AND ROASTED BUTTERNUT SQUASH*

romaine, rainbow kale, quinoa-black bean-cranberry mix, candied nuts, goat cheese, citrus vinaigrette 16

🌟 THE GRILLE COBB

chicken, Tender Belly bacon, gorgonzola, avocado, tomato, hard boiled egg, romaine & tender greens, blue cheese dressing 14

THE GRILL

Sandwiches served with fries, fresh fruit, cole slaw or roasted sweet potato salad; sweet potato fries available for \$1 extra.

🌟 LOCAL REUBEN SANDWICH

Colorado corned beef, sauerkraut, Swiss cheese, Russian dressing, Udi's toasted marbled rye 14

🌟 TURKEY PANINO

house smoked turkey, bacon, avocado, swiss cheese, chipotle aioli, ciabatta bread 12

🌟 LOBSTER CLUB SANDWICH

lobster, avocado, habanero Tender Belly bacon, fontina cheese, lettuce, tomato, onion, crab-jalapeno aioli, oat nut bread 19

🌟 MEATBALL SANDWICH

ciabatta, marinara, roasted garlic, mozzarella 13

🌟 BLACKENED CATCH SANDWICH*

oatnut bread, spring pea-jalapeño pesto aioli, avocado, arugula, cherry tomatoes, crispy onions 16

🌟 RED BEET-QUINOA BURGER

canellini beans, flax seeds, swiss, lettuce, tomato, onion, basil pesto aioli 14

🌟 BUFFALO BURGER*

buffalo patty, fresh mozzarella, habanero-Tender Belly bacon, arugula, balsamic-grilled onions, truffle parmesan fries 15

SUBSTITUTE:

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

🌟 THE GRILLE ANGUS BURGER* 12

ADD: cheddar, mozzarella, fontina, swiss, gorgonzola, peppers, onions or mushrooms 1; habanero Tender Belly bacon or avocado 2

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.