

DINNER



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

parmesan crouton, browned fontina 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 tail, shrimp, mussels, calamari, fresh catch, hominy, squid ink tagliatelle, chile tomato broth, green cabbage, radish, grilled bread 27

🌟 ITALIAN CAMPANELLE

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

🌟 FRESH BURGUNDY TRUFFLE PASTA

roasted cauliflower parmesan puree, black pepper tagliatelle, artichokes, broccolini, toasted panko 31

★ FRESH & NAKED IN BASIL PESTO

baring no pasta

"spaghettied" vegetables, shrimp, Italian sausage, broccolini, wild mushrooms, red chili flakes, basil pesto cream sauce 21

🌟 DUCK CONFIT CARBONARA

spinach pappardelle, poached egg, parmesan, Brussels sprouts, winter squash, cracked 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 BUTTERNUT SQUASH SALAD

romaine, rainbow kale, goat cheese, quinoa-black bean-cranberry mix, candied nuts, citrus vinaigrette 15

🌟 MEDITERRANEAN CHOPPED SALAD

sopressata, marinated artichoke hearts, garbanzo beans & Fresno peppers; tomatoes, tender greens, romaine, fresh mozzarella, basil-gorgonzola vinaigrette 16

THE GRILL

CHEF'S SPECIAL CATCH OF THE DAY* market price

🌟 VEAL OSSO BUCCO

braised in red wine and pomegrate; red beet spaghetti, cherry tomatoes, harricot verts, rosemary gremolata 29

🌟 GRILLED ALL NATURAL LONG BONE PORK CHOP

yellow lentils, bacon pear 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, crispy butternut squash ravioli, arugula 24

🌟 WASABI PEA CRUSTED AHI TUNA*

sesame soy glaze, wasabi aioli, ginger-jasmine rice, cherry tomatoes, broccolini 27

★ COLORADO RACK OF LAMB*

rosemary pesto crust, madeira-peppercorn reduction, roasted eggplant yukon mashed potatoes, asparagus 35

🌟 COLORADO BUFFALO BURGER*

fresh mozzarella, habanero 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.