

# DINNER



WASH | PARK | GRILLE

## APPETIZERS

### ★ WPG STYLE 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, local microgreens, 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

### ⊛ PEI MUSSELS & 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 AL PISTACCHIO

green pea-scallion spaghetti, veggies, Calabrian chile, eggplant parmesan 21

### ⊛ ITALIAN CAMPANELLE

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

### ⊛ JUMBO LUMP CRAB & SHRIMP

sweet corn puree, black strozzapreti, Calabrian chile, baby broccoli, 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, habañero 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.