

LUNCH



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**
served with a sourdough crouton and
fontina cheese 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 chiles, eggplant parmesan
12 half 17 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

⊕ **JUMBO LUMP CRAB & SHRIMP**
sweet corn puree, black strozzapreti,
Calabrian chile, baby broccoli, toasted panko
13 half 19 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

⊕ **BRUSSELS SPROUTS CARBONARA**
porcini pappardelle, Tender Belly pulled
pork, poached egg, cracklings, parmesan,
corn, cracked black 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, capicola, marinated artichoke
hearts, garbanzo beans & fresno peppers;
tomatoes, watercress, romaine, rainbow
kale, 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
CHOPPED SALAD***
romaine, rainbow kale, corn, 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 &
living watercress, 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

⊕ **CUBANO**
roasted Tender Belly suckling pig, ham, swiss
cheese, pickles, yellow mustard-mayo 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.