

**TO START**

SOUP OF THE DAY.....9  
daily selection

HUMMUS.....12  
pita chips, vegetable crudite, sambal

PULLED PORK NACHOS.....16  
tortilla chips, white cheddar cheese sauce, green onion,  
black beans, jalapeños

BRUSSELS SPROUTS + BURRATA TOAST.....15  
pine nuts, radicchio, apple saba

**SALADS**

ADD CHICKEN \$6 - SALMON \$8 - GRILLED SHRIMP \$6

SPRING.....15  
baby spinach, haricot vert , avocado, strawberries, candied  
pistachio, gorgonzola, strawberry & golden balsamic vinaigrette

MANDARIN .....16  
edamame, mandarin oranges, shredded carrots, crispy wontons,  
ginger-soy vinaigrette

TUSCAN CAESAR .....16  
kale, prosciutto, puffed quinoa, pecorino cheese, caesar dressing

CHICKEN COBB .....16  
chicken, avocado, eggs, bacon, blue cheese, tomatoes, onion,  
garden dressing

SEARED TUNA NICOISE.....18  
green beans, potatoes, olives, eggs, tomatoes, shallot dressing

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK  
OF FOODBORNE ILLNESS

NO SEPARATE CHECKS OR SPLITTING OF ITEMS IN THE  
KITCHEN, PLEASE.

WE APOLOGIZE FOR ANY INCONVENIENCE.

—General Manager Paul Gallagher—

**SANDWICHES**

*served with your choice of french fries or chickpea salad*

7L CHEESEBURGER .....16  
american cheese, sautéed onions  
ADD BACON, FRIED EGG OR AVOCADO + \$2 each

SHORT RIB MELT.....16  
shredded beef short rib, roasted peppers, pickled cipolini onions,  
gruyere cheese, arugula, horseradish aioli

CRISPY CHICKEN (REGULAR OR SPICY BUFFALO).....15  
sweet pickles, lettuce, buttermilk dressing

EGGPLANT MUFFULETTA .....15  
crispy eggplant, olives, gruyere cheese, cajun remoulade

AHI TUNA BURGER.....18  
7 oz tuna steak, sesame marinated cucumbers, sriracha aioli,  
crispy wonton

BLACKENED FISH TACOS .....18  
tomato+avocado+mango relish, tartar sauce, salsa verde,  
corn or flour tortillas

LOBSTER ROLL.....19  
maine lobster salad, buttered roll

HALF SANDWICH & SOUP.....14  
Cup of soup & eggplant muffuletta, short rib melt or two fish tacos

—Executive Chef Patrick Russ—

**LUNCH MENU**

**SPECIALTIES**

ROASTED CAULIFLOWER.....18  
romesco yogurt, saffron, macadamia nut &  
grape salad

AVOCADO & SMOKED SALMON TOAST.....16  
poached eggs, cream cheese, mixed green salad  
everything bagel seasoning, potato hash

MEDITERRANEAN ROAST CHICKEN.....17  
spinach, quinoa, sambal squash, hummus,  
feta cheese

SPRING PEA CAVATELLI.....18  
bacon, spring peas, asparagus, ricotta, mint  
ADD SALMON \$8 - CHICKEN \$6 - SHRIMP \$6

MARYLAND CRAB CAKE BENEDICT.....18  
old bay hollandaise, potato hash

PEI MUSSELS & FRITES.....21  
belgian ale, garlic, shallots, herbes de provence,  
sourdough bread, fries with garlic aioli

7L BREAKFAST SKILLET..... 15  
two eggs any style, cheese, wild mushrooms, shishito  
peppers, caramelized onions, yukon potatoes  
ADD SHORT RIB \$4 - BACON OR HAM \$2 - STEAK \$9

**DAY DRINKING**

BLUEBERRY + HIBISCUS ICED TEA.....4

CUCUMBER + MINT COOLER.....7

STRAWBERRY LEMONADE.....7

VIRGIN BLOODY MARY.....5

ARNOLD PALMER .....4

LEMONADE.....4

WBC ORANGE CREAM SODA.....4.50

WBC ROOT BEER.....4.50

COLD BREW COFFEE.....6

SPIKE A DRINK.....8

MIMOSA.....12

BLOODY MARY.....11

APEROL SPRITZ.....10

