



APPETIZERS

HOUSE POTATO CHIPS **VEG**

Salt & malted vinegar

5

TOMATO GAZPACHO **VEG, GF**

Chilled summer classic

\$8 cup | **\$12** bowl

SALMON CAKES

Heavy on salmon, light on seasoning, petite arugula salad and house tartar sauce

1 6

CONFIT CHICKEN WINGS

6 crispy fried wings with Awesome Sauce Version 3.0, a little sweet, a little salty, a little spicy

1 4

HUMMUS PLATE **V**

House made hummus, spicy & crispy chickpeas, grilled flatbread

1 2

CHARCUTERIE PLATE

Local cured meats, Beehive Cheddar, Utah honey, crackers, pickles

1 8

CHEESE & HERB FLATBREAD **VEG**

Our blend of excellent cheeses, San Marzano tomato and fresh herbs, cooked in a wood fired oven

1 6

SALADS & BOWLS



HOUSE SALAD **V, GF**

Crisp greens, seasonal garnishes, soy roasted sunflower seeds, and house vinaigrette

1 4

HCG WALDORF **V, GF**

Apples, pickled grapes, crispy celery, spiced pecan, fresh greens, lemon yogurt dressing

1 6

CHOPPED SALAD **GF**

Mixture of kale, brussels sprouts and cabbage, summery green beans, heirloom tomatoes, cucumbers, goat cheese and crispy bacon lardons

1 8

GRAIN BOWL **VEG**

Blend of whole grains and legumes, summer vegetables, arugula, goat cheese, pumpkin seeds, Persillade sauce and balsamic reduction

2 2

EGGPLANT PARMESAN & PENNE **VEG**

Fresh tomato sauce, cheese & egg battered eggplant, fresh mozzarella, spinach and roasted red peppers. Topped with bright basil and aged parmesan cheese

2 4

PROTEIN ADD-ONS

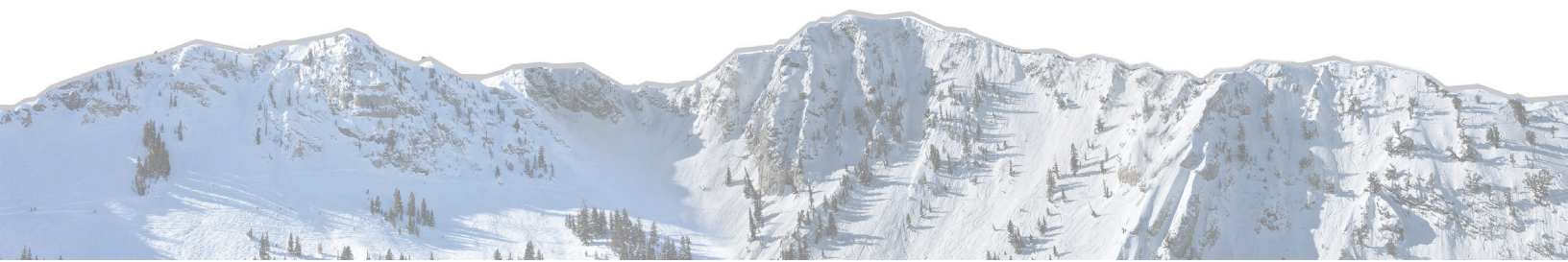
Grilled chicken, grilled burger*, salmon cake, scoop of WC Chicken salad

1 1

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of six or more are subject to 20% service charge

GF gluten free option | **VEG** vegetarian option | **V** vegan option





HANDHELDS

Served on toasted bun with house made chips and a pickle.
Upgrade to fries for \$4

BISON BURGER*

Fresh local Bison burger with American cheese, lettuce, tomato, onion, and house fry sauce

2 3

WC CHICKEN SALAD

House specialty, toasted pine nuts, currants, and lemony arugula

1 8

MARINATED EGGPLANT VEG

Egg & cheese battered eggplant, wilted spinach, roasted peppers and fresh mozzarella

1 8

DINNER *Served from 4:00 p.m. to closing*

All main courses come with a small house salad.

HONEYCOMB CHICKEN GF

Grilled Mary's chicken breast with honey lemon beurre blanc and glace de voile, potatoes au gratin, grilled asparagus, oyster mushrooms

2 8

PORK TENDERLOIN* GF

Cracked fennel seed, coriander and black peppercorn with a mustard pan sauce, hint of ancho chili and creamy polenta

3 2

FILET MIGNON* GF

6oz beef tenderloin, red wine demi-glace, grilled asparagus, potatoes au gratin

4 4

SALMON & SALMON* GF

Pan roasted Atlantic salmon, smoked salmon tzatziki, salad of chickpeas, arugula, fresh herbs, and summer vegetables

3 4

DESSERT

COOKIE SKILLET VEG

House chocolate chip cookie warmed in our wood fired oven

1 4

KEY LIME PANNA COTTA VEG

Tart lime juice, graham cracker crumble

1 3

SCOOP OF VANILLA GELATO GF, VEG

4



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