

WK Hearth Dinner Menu

Cheese and Charcuterie

A selection of three artisanal cheeses

13

Charcuterie plate

11

From the Farm

Quarter Branch Farms Salad / duck confit / Goot Essa blue cheese / smoked figs / white balsamic vinaigrette

13

Tomato – Tomahto / fried green tomatoes / tomato jam / sofrito / basil crème fraiche

8

Heirloom Tomato Flat Bread / arugula / pistou / Burratta cheese ♦

12

Watermelon Salad / cucumber / pine nuts / feta cheese / mint yogurt dressing

11

Blue Waters

***Hearth Roasted Rockfish** / crushed butter beans / pickled melon relish / wilted greens

25

Lump Crab Fettuccini / house made pasta / zucchini / squash

23

Cast Iron Paella / Lothar's smoked sausage / mussels / grouper cheeks / saffron rice

24

Ricotta Cheese Dumplings / shrimp / roasted tomatoes / basil ♣

18

Pastures and Sky

BBQ Chicken / sour cherry BBQ sauce / charred corn-potato hash / summer chow-chow

19

***Greek Style Pork Loin** / lemon-thyme pan sauce / tomato and cucumber couscous / herb salad ♠

20

WK Flat Bread / house made lamb pancetta / charred cantaloupe / George's Mill chèvre / red onion

15

***Sirloin Steak** / pureed potatoes / roasted green beans / cippolini onions / mushrooms / green tomato chimichurri

24

Extras

Daily Soup 6	Deviled Eggs /caramelized onions / sweet bacon bits 5	*Oyster Duo (4) 8
Spoon Bread 7	Fried Avocado / Pico / Charred Pepper Relish 6	Brick Oven Antipasto 10
Squash & Onion Gratin 5		Hearth Veggies 4

Desserts

Seasonal Cobbler / vanilla bean ice cream or **Peach Upside Down Cake** / rosemary caramel sauce or **Chocolate Fudge Pie** / candied hazelnuts.

7

Instagram [#thewinekitchen](#), Twitter [@thewinekitchen](#)

Our water is filtered through a Nikken water purification system.

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

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From the Farm

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13

Heirloom Tomato Pie / side salad / champagne vinaigrette

11

Panzanella BLT Salad / fried dough / pork belly / heirloom tomatoes / honey mustard dressing ♦

13

Watermelon Salad / cucumber / pine nuts / feta cheese / mint yogurt dressing

11

Spicy Thai-Inspired Fettuccini / house made pasta / roasted summer vegetables / lime & curry-coconut broth

14

Blue Waters

***Hearth Roasted Rockfish** / crushed butter beans / pickled melon relish / wilted greens

25

Cast Iron Paella / Lothar's smoked sausage / mussels / grouper cheeks / saffron rice

24

Ricotta Cheese Dumplings / shrimp / roasted tomatoes / basil ♣

18

Pastures and Sky

Fried Chicken / mashed potatoes / sautéed green beans & leeks / roast pepper-tomato jam

16

Spring House Farm BBQ Pork Panini / braised pork / gruyere cheese / sour kraut / sour cream & onion chips ♠

10

WK Flat Bread / house made lamb pancetta / charred cantaloupe / George's Mill chèvre / red onion

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