

# *the* **WINSLOW**

## *pickles* 4

hot sour baby veg  
horseradish beets  
half sour  
curry cauliflower

## *pots* 8

scotch egg  
chicken liver foie gras  
salt cod mash  
smoked local bluefish

## *boards* 6

tickler english cheddar  
shropshire blue  
duckett's caerphilly  
ardrahan

## *three little pigs* 14

country ham guanciale pork banger  
*house-made charcuterie served with mustard, gherkins, aioli and sauerkraut*

## BITES

### chilled cucumber soup 10

*jumbo lump crab, avocado, radish, Greek yogurt*

### winslow market greens 9

*red oak, arugula, marinated vegetables,  
shaved pecorino, buttermilk herb dressing*

### heirloom tomato salad 14

*avocado, mache, rye crouton,  
truffle vinaigrette*

### grilled summer peach 12

*watercress, goat cheese, hazelnut,  
honey-citrus vinaigrette*

### lamb carpaccio 12

*mache, meyer lemon,  
roasted red pepper, pine nut, mint*

### berber mussels 14

*mango, scallion, mint,  
lime yogurt*

### grilled baby octopus 14

*fingerling potatoes, snap peas,  
mustard greens, salsa verde*

## PLATES

### *traditional*

#### fish & chips 18

*skate wing, bronx ale beer batter, tartar sauce*

#### steak & kidney pie 17

*cippolini onions, mushrooms, Guinness, puff pastry*

#### roasted organic half chicken 22

*yukon gold potato, roasted carrots,  
green beans, side of coleslaw*

#### winslow burger 15

*house grind (chuck, shortrib, flank)  
homemade brioche bun, caramelized onion,  
red chili aioli, cheddar, fat chips  
bacon + 1*

### *seasonal*

#### grilled red snapper 22

*summer vegetables,  
dill beurre blanc*

#### chicken curry pie 16

*english peas, potatoes, carrots,  
puff pastry*

#### bacon wrapped quail 20

*foie gras, stone fruit, walnut, brioche*

#### grilled new york steak 27

*sunchoke potato gratin, watercress,  
oyster mushroom vinaigrette*

## SIDES 7

yukon mash

fat chips

bubble & squeak

mushy peas

seasonal veg



# *the* **WINSLOW**

---

## CRUMPETS

---

### *savory*

smoked salmon **00**

*house smoked salmon, dill crème fraiche*

duck confit **00**

*goat cheese, pickled red onions, candied kumquats*

braised moroccan lamb **00**

*mango chutney and greek yogurt*

### *sweet*

lemon curd **00**

sour cherry and honey **00**

---



## GIN & TONIC

*A selection of gins to be paired with fruit, spice, botanicals, and the perfect tonic to help showcase their characteristics.*

- Ford's Gin** ..... 10  
Fresh citrus with a touch of coriander and ginger to help the gin shine
- Pierde Almas +9** ..... 20  
Hints of lemon sage and anise help round this Mezcal based spirit
- Spring 44 Gin** ..... 10  
Mid palate of cinnamon with a finish of lavender from this Colorado lovely
- Brooklyn Gin** ..... 12  
Citrus heavy, with mellow juniper, and rosemary add to this elegant gin
- Dorothy Parker Gin** ..... 10  
Dark hibiscus, with subtle citrus and spice make this gin very unique
- St George Terroir Gin** ..... 11  
Bright pine and sage aromas with long juniper finish for this coastal California Gin
- Bombay Gin** ..... 10  
Subtle coriander and juniper, with a clean citrus finish
- Beefeater 24 Gin** ..... 11  
Almond, grapefruit peel and green tea
- Hendricks Gin** ..... 12  
Delicate aroma of fresh cucumber and rose petals
- Deaths Door Gin** ..... 10  
Our signature gin

## CLASSIC COCKTAILS

- Martinez** ..... 11  
Old Tom Gin • Sweet Vermouth • Maraschino • Bitters
- Bee's Knees** ..... 11  
Gin • Honey • Lemon • Bee Pollen
- Pisco Punch** ..... 11  
Pisco • Pineapple & Clove Syrup • Orange
- Mary Pickford** ..... 11  
Rum • Pineapple • Maraschino • Grenadine
- Tommy's Margarita** ..... 11  
Tequila • Lime • Agave
- Amaretto Sour** ..... 11  
Bourbon • Amaretto • Lemon • Egg Whites

# WINES

## Sparkling

Enza Prosecco, <i>Italy</i> .....	9	30
Laurent Perrier Brut, <i>France</i> .....		45

## White

Chateau Bonnett White Bordeaux, <i>France</i> .....	8	30
Arrogant Frog Chardonnay, <i>France</i> .....	8	30
Wither Hills Sauvignon Blanc, <i>New Zealand</i> .....		40
Erath Pinot Gris, <i>Oregon</i> .....		44

## Rose

Billette Bouquet de Provence Rose, <i>France</i> .....	9	36
--	---	----

## Red

Votre Sante Pinot Noir, <i>California</i> .....	9	32
Josh Cellars Cabernet Sauvignon, <i>California</i> .....	12	44
Guenoc Claret Bordeaux Blend, <i>California</i> .....		35
Luigi Bosca Malbec, <i>Argentina</i> .....		50

# LIGHT COCKTAILS

<b>Guilty Pleasure</b> .....	11
------------------------------	----

Aperol • Smashed Lime • Sugar

<b>Adeline June</b> .....	11
---------------------------	----

Lillet Rose • Blanc Vermouth • Maraschino • Bitters

<b>Marmalade Shandy</b> .....	11
-------------------------------	----

Cochin Americano • Cynar • Orange Marmalade • Pale Ale

# MODERN COCKTAILS

<b>Stallion</b> .....	11
-----------------------	----

Gin • Barolo Chinato • Curacao • Bitters

<b>Mr. P's Turner Clarkson</b> .....	11
--------------------------------------	----

Reposado Tequila • Mezcal • Averna • Nocino • Ginger

<b>The LZ</b> .....	11
---------------------	----

Aquavit • Pomegranate Tequila • Triple Sec • Lime

<b>Bird Rule</b> .....	11
------------------------	----

Honey Vodka • Rye Whiskey • Grapefruit • Honey

## DOMESTIC DRAUGHT

<b>Left Hand Milk Stout (nitro pour)</b> .....	7
6% ABV   Longmont, Colorado	
<b>Brooklyn Lager</b> .....	7
5.2% ABV   Brooklyn, New York	
<b>Smuttynose Old Brown Dog</b> .....	7
5.7% ABV   Portsmouth, New Hampshire	
<b>Bronx Pale Ale</b> .....	7
6.3% ABV   New York, New York	
<b>Lagunitas IPA</b> .....	7
6.2% ABV   Petaluma, California	
<b>Ommegang Rare Vos</b> .....	7
6.5% ABV   Cooperstown, New York	
<b>Victory Prima Pils</b> .....	7
5.3% ABV   Downingtown, Pennsylvania	
<b>Firestone Walker Union Jack IPA</b> .....	7
7.5% ABV   Paso Robles, California	
<b>Allagash White</b> .....	7
5% ABV   Portland, Maine	
<b>Crispin Original Cider</b> .....	7
5% ABV   Minneapolis, Minnesota	

## DOMESTIC BOTTLES

<b>Stone Arrogant Bastard</b> .....	13
7.2% ABV   Escondido, California	
<b>Lagunitas A Little Sumpin' Sumpin' Ale</b> .....	6
7.5% ABV   Petaluma, California	
<b>Magic Hat #9</b> .....	6
5.1% ABV   South Burlington, Vermont	

## DOMESTIC CANS

<b>Miller High Life</b> .....	5
4.6% ABV   Milwaukee, Wisconsin	
<b>Anderson Valley Barney Flats Oatmeal Stout</b> .....	6
5.7% ABV   Boonville, California	
<b>Narragansett Lager</b> .....	5
5% ABV   Providence, Rhode Island	

## GLUTEN FREE & LOW-ALCOHOL

<b>Estrella Damm Daura (gluten-free lager)</b> .....	6
5.2% ABV   Barcelona, Spain	
<b>Clausthaler Premium (low-alcohol beer)</b> .....	5
.45% ABV   Frankfurt, Germany	

## IMPORTED DRAUGHT

<b>Guinness</b> .....	8
5% ABV   Dublin, Ireland	
<b>Stella Artois</b> .....	7
5% ABV   Leuven, Belgium	
<b>New Castle Brown Ale</b> .....	7
4.7% ABV   Tadcaster, England	
<b>Fuller's London Pride</b> .....	7
4.7% ABV   London, England	
<b>Fuller's ESB</b> .....	7
5.9% ABV   London, England	
<b>Duvel Golden Ale</b> .....	8
6.8% ABV   Breendonk-Puurs, Belgium	
<b>Pilsner Urquell</b> .....	7
4.5% ABV   Plzen, Czech Republic	
<b>Boddingtons</b> .....	7
4.7% ABV   Manchester, England	
<b>Hoegaarden</b> .....	7
4.9% ABV   Hoegaarden, Belgium	
<b>Strongbow Cider</b> .....	7
4.5% ABV   Hereford, England	

## IMPORTED BOTTLES

<b>Chimay Cinq Cents (White)</b> .....	12
8% ABV   Baileux, Belgium	
<b>Morland Old Crafty Hen</b> .....	6
6.5% ABV   Bury St. Edmunds, England	
<b>Wells Banana Bread Beer</b> .....	7
5.2% ABV   Bedford, England	

## IMPORTED CANS

<b>Crispin Browns Lane Imported English Cider</b> .....	7
5.8% ABV   Minneapolis, Minnesota	
<b>Young's Double Chocolate Stout</b> .....	7
5.2% ABV   Bedford, England	
<b>Radeberger</b> .....	6
4.8% ABV   Radeberg, Germany	

## LAMBICS

<b>Lindemans Peche (Peach)</b> .....	10
2.5% ABV   St. Pieters Leeuw-Vlezenbeek, Belgium	
<b>Lindemans Pomme (Apple)</b> .....	10
3.5% ABV   St. Pieters Leeuw-Vlezenbeek, Belgium	
<b>Lindemans Kreik (Cherry)</b> .....	10
4% ABV   St. Pieters Leeuw-Vlezenbeek, Belgium	
<b>Lindemans Framboise (Raspberry)</b> .....	10
2.5% ABV   St. Pieters Leeuw-Vlezenbeek, Belgium	