

WYNWOOD KITCHEN & BAR

SMALL PLATES

\$8

CHEESE PLATE

Three Artisanal American Cheeses, House-Made Jams

CRISPY ARTICHOKE HEARTS

Chili Powder Dusted, Yuzu Aioli

TOMATO GAZPACHO

Locally Grown Tomatoes, Cucumber, Watermelon, Croutons

MEDITERRANEAN PLATTER

House-Made Hummus, Tabbouleh, Warm Pita Bread, Baba Ghanoush

\$10

TUNA TARTARE

Ginger Vinaigrette, Chili Oil, Avocado, Radish, Crispy Wontons

SEAFOOD CEVICHE

Mixed Seafood, Coconut, Cilantro, Red Onion, Lemongrass Dressing

SAUTÉED MUSSELS

Tomato Broth, Basil Roasted Garlic, Jalapeño

CALAMARI TEMPURA

Chili Dipping Sauce, Ponzu Broth

SALADS

\$12

HEARTY TOMATO

Local Tomatoes, Pickled Shallots, Mozzarella, Red Wine Vinaigrette, Basil, Croutons

ICEBERG WEDGE

Toasted Almonds, Pickled Red Onion, Blue Cheese Dressing

GREEK SALAD

Plum Tomatoes, Olives, Cucumber, Red Onion, Feta Cheese, Parsley, Red Wine Dressing

ROASTED BEETS

Toasted Walnuts, Arugula, Orange Segments, Shallot Mignonette, Gruyere Cheese Foam

WYNWOOD MIXED GREENS

Shaved Carrots, Avocado, Cucumber, Radishes, Lime-Ginger Vinaigrette

\$14

ASIAN CHICKEN

Slow Poached with Asian Flavors, Crisp Local Vegetables, Toasted Peanuts, Spinach, Ginger Vinaigrette

STEAK

Grilled Beef Tenderloin, Arugula, Crispy Onions, Grainy Mustard Sauce

NICOISE

House Preserved Tuna, Mixed Greens, Olives, Tomatoes, Red Onion, Green Beans, Potato, Hard-Boiled Eggs, Champagne Vinaigrette

SANDWICHES

\$12

EGGPLANT

Fried Eggplant, Fresh Mozzarella, Mixed Greens, and Basil Purée on Toasted French Hoagie

TURKEY CLUB

House Roasted Turkey, Gruyere Cheese, Bacon, Lettuce, Tomato, and Avocado on Toasted Country Loaf

PORTOBELLO MUSHROOM

Arugula, Peppers, Garlic Crumbs, Mozzarella, and Balsamic Dressing on Toasted Ciabatta

GRILLED CHEESE

Three Cheeses, Bacon, and Local Sliced Tomato on Toasted Country Loaf

\$14

ROASTED CHICKEN

Crispy Onions, Arugula, Chili Glaze, and Roasted Peppers on Toasted French Hoagie

CHEESE STEAK

Thinly Sliced Rib Eye Steak, Caramelized Onions, and Gruyere Cheese on Toasted Ciabatta

FISH

Tempura Fried Fish of the Day, Cornichon Tartar Sauce, and Cole Slaw on Toasted Ciabatta

PAIN BAGNA

House Preserved Tuna, Tomatoes, Olives, Hard-Boiled Egg, Red Onion, Mixed Greens, and Champagne Vinaigrette on Toasted French Hoagie

All sandwiches are served with your choice of house-made french fries or mixed greens

BURGERS

\$10

TURKEY

Lettuce, Tomato, Pickled Cucumber, Lemon-Coriander Sauce

BBQ PORK

Braised Pork, Spiced Cole Slaw, House BBQ Sauce

VEGETABLE

Quinoa, Mixed Vegetables, Basil, Pickled Shallots, Couscous

\$12

ALL NATURAL BEEF

Mixed Local Mushrooms, Caramelized Onions, Gruyere Cheese

TUNA

Lettuce, Tomato, Pickled Cucumber, Bonito Mayo

LAMB

Lettuce, Tomato, Pickled Shallots, Mint Sauce

EXTRAS \$2 EACH:

Bacon, Mushrooms, Fried Egg, Cheddar, Blue, & American Cheeses

All burgers are served on a toasted hamburger bun or brioche bun with house-made french fries & cole slaw

SKEWERS

\$8

PORK

Cilantro-Sesame Dipping Sauce

CHICKEN

Curry Dipping Sauce

VEGETABLE

Roasted Garlic, Mixed Seasonal Vegetables, Lemon-Coriander Sauce

\$10

BEEF

Basil Dipping Sauce

LAMB

Roasted Garlic Oil, Fresh Rosemary

SHRIMP

Chili Glaze Dipping Sauce

ENTREES

FISH

GRILLED SALMON

Sautéed Local Mushrooms, Ginger, Soy Sauce
\$24

STEAMED SNAPPER

Lemon Zest, Olive Oil, Fresh Herb Compote
\$22

FISH & CHIPS

Beer Battered, Chips, Cornichon Tartar Sauce
\$21

CATCH OF THE DAY

M.P.

MEAT

GRILLED RIB EYE STEAK

Roasted Garlic Oil, Fresh Rosemary
\$26

HALVED BBQ CHICKEN

Cooked Over Wood Burning Grill, House-Made BBQ Sauce
\$18

BABY RACK OF LAMB

Herb-Crusted, Panko Bread Crumbs, Orange Zest
\$29

BBQ BABY BACK RIBS

Slow Cooked, Dry Spice Rubbed, House-Made BBQ Sauce
\$21

All entrees are served with your choice of two sides

SAUSAGES

\$7

PORK

Roasted Garlic Oil, Rosemary

TURKEY

Chili Glaze

BEEF

Mustard Sauce

\$9

PORK & BEEF

Sauerkraut

VEAL

Horseradish Sauce

LAMB

Mint Sauce

OMELETTES

\$10

FARMERS

Sautéed Leeks, Ham

GREEN & WHITE

Egg Whites, Scallions, Spinach, Chives, Sour Cream

SPINACH & MUSHROOM

Sautéed Spinach, Mushrooms, Garlic, Goat Cheese

\$12

GARDEN VEGETABLE

Sautéed Local Vegetables, Basil

GOLDIE LOX

Smoked Salmon, Cream Cheese, Scallions

SAUSAGE

Choice of Any Sausage, Bell Peppers, Red Onion

EXTRAS \$2 EACH:

Bacon, Sausage, Ham, Mushroom, Tomato

All omelettes are served with potato croquettes & mixed greens

SIDES

\$5

CRISPY ONIONS • ROASTED POTATOES
HOUSE-MADE FRENCH FRIES • MASHED POTATOES
CREAMED SPINACH • CRISPY FRIED EGGPLANT

\$6

MIXED LOCAL MUSHROOMS • GARLIC STRING BEANS
MIDDLE EASTERN COUSCOUS • RATATOUILLE • MACARONI & CHEESE
POTATO CROQUETTES • GRILLED LOCAL VEGETABLES