

EGGS & SUCH

HOUSE DONUTS lemon curd, fresh berries, orange segments 9.95

TWO EGGS ANY STYLE* with bacon, roasted potatoes, toast 9.95 **gfo**

GARDEN FRITTATA spinach, mushrooms, caramelized onions, potatoes, cheddar, side salad 11.95 **gf**

HAM & GRUYERE OMELET roasted potatoes 12.95 **gf**

CRAB OMELET tomato, parmesan, herbs, roasted potatoes 18.95 **gf**

CLASSIC EGGS BENEDICT* toasted country loaf, poached eggs, ham, hollandaise, roasted potatoes 14.95 **gfo**

CRAB CAKE BENEDICT* toasted country loaf, poached eggs, asparagus, hollandaise, roasted potatoes 19.95

STEAK & EGGS* 5oz hanger steak, 2 eggs any style, chimichurri sauce, roasted potatoes 18.95 **gf**

BRIOCHE FRENCH TOAST served with pure maple syrup topped with berries 10.95

WCP HASH* two over easy eggs, roasted potatoes, corn salad, chorizo, smoked cheddar, cilantro, pickled red onion, 12.95 add crab 9.95 **gf**

SMALLS

TRUFFLE PARMESAN FRIES horseradish aioli 8.95 **gf**

SHRIMP COCKTAIL five jumbo prawns with cocktail sauce 12.95 **gf**

FEATURED OYSTERS* on the half shell 12.95 / 24.95 DZ

OCTOPUS shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley 12.95 **gf**

FRIED OYSTERS corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 16.95

CALAMARI fried with spring onions & cilantro, tossed with sambal honey lime sauce 12.95

GRILLED OYSTERS with parmesan, garlic, butter, and lemon 12.95 **gf**

MEAT & CHEESE BOARD prosciutto, soppressata, dolce gorgonzola, meadow creek appalachian, beemster xo gouda, marcona almonds, pickled mustard seed, pickled vegetables, jam, and toasted country loaf 24.95 **gfo**

SOUPS & SALADS

add to any salad: **chicken** 6.95, **steak*** 8.95, **shrimp** 8.95, **salmon*** 12.95

CRAB CORN & MISO SOUP east coast meets west coast, corn, miso, cream, crab 5.95 / 7.95 **gf**

MIXED GREEN SALAD heirloom radish, carrots, red onions, lemon rosemary vinaigrette 7.95 **gf, v**

ARUGULA SALAD edamame, oranges, sunchoke chips, miso maple vinaigrette 10.95 **gf, v**

CAESAR SALAD house dressing, brown butter crumb, parmesan sesame crisps, balsamic glaze 8.95

ARUGULA SALAD edamame, oranges, sunchoke chips, miso maple vinaigrette 10.95 **gf, v**

NIÇOISE SALAD mixed greens, sugar snap peas, roasted tomatoes, potatoes, olives, boiled egg, mustard herb vinaigrette 10.95

CHOPPED SALAD bibb lettuce, blue cheese, bacon, tomatoes, cucumbers, red onion, lemon rosemary vinaigrette 10.95 **gf**

SANDWICHES

served with fries or side salad

ANGUS BURGER* burger house style, white cheddar, onion, lettuce, tomato 12.95

WCP ANGUS BURGER* arugula, pickled red onions, horseradish peppercorn aioli, smoked cheddar 14.95

CALI CLUB turkey, avocado, white cheddar, applewood bacon, lettuce, tomato, cilantro aioli, sourdough toast 13.95

BLACKENED TUNA SANDWICH* pickled carrots, radish, jalapeno, cilantro lime aioli, brioche bun 16.95

FRIED GROPER SANDWICH pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 14.95

SHRIMP PO BOY shredded lettuce, tomato, chipotle aioli, 15.95

SPICY FRIED CHICKEN house pickles, horseradish peppercorn aioli, brioche bun 13.95

LOBSTER BLT maine lobster, gruyere, lemon thyme aioli, bacon, lettuce, tomato, sourdough toast 28.95

CRAB CAKE cilantro aioli, arugula, tomato confit 18.95

LOBSTER ROLL served chilled with tarragon aioli & spring mix or warm with drawn butter 26.95

MAINS

FISH TACOS fried grouper, pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 18.95

WCP SHRIMP & GRITS rice grits, bok choy, roasted tomatoes, miso brown butter 20.95 **gf**

CRAB CAKE sweet potatoes, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion MKT

BUTTERMILK FRIED CHICKEN over french toast, sriracha maple syrup 18.95

STEAK FRITES* hanger steak, house cut fries, arugula, chimichurri sauce 26.95 **gf**



v - vegan / **vo** - vegan optional / **gf** - gluten free / **gfo** - gluten free optional / **n** - contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* These items may be served raw or undercooked to customer preference. **These items are served raw.

A 20% gratuity is applied to parties of eight (8) or more.