

SNACKS

BIRRIA PORK TACOS 16

Oaxaca Cheese, Birria Jus, Pickled Onions

SWORDFISH TACOS 24

Sofrito Grilled Swordfish, Pineapple Pico de Gallo, Avocado Crema

BELLY & BISCUIT 22

Braised Pork Belly, Honey Herb Biscuit, Pickled Papaya-Daikon, Bourbon Glaze

SMASHED BEEF SLIDERS 19

Pimento Cheese, Smoked Bacon, Pepper Relish, 999 Sauce, Brioche Bun

SHORT RIB LETTUCE WRAP 24

Coffee-Herb Dusted Short Rib, Farm Slaw, Pickled, Squash, Cucumbers, Garden Peppers, Turmeric & Green Mango Chermoula

BRAISED SHRIMP 21

Head-On Cape Canaveral Shrimp, Braised Chili-Tomato Sauce, Yuzu Aioli, Frisée- Fennel Salad, Grilled Sourdough

MAC & CHEESE 18

Pipette Pasta, House Cheese Sauce,, “Fyunun Crumbs”
Add Shredded Brisket **10**

SIDES

BRUSSEL TASSEL 15

Crispy Brussel Sprouts, Buffalo Lime Vinaigrette, Mojo Emulsion, Pickled Onions, Soft Feta Cheese, Candied Pecans, Fennel Pollen

CURRIED FARRO 17

Roasted Vegetables, Cucumber Crema, Curry Farroto, and a Garden Herb and Smoked Tomato Relish

WHISPER CREEK FARM



FROM OUR FARM TO YOUR TABLE

SHARED

CHIPS & DIP 15

Chorizo Ale Cheddar Fondue, Pimento Cheese, Potato Chips, Pickled Jalapeño

SWEET POTATO PARKER ROLL 13

WCF Honey Butter, Seasonal Jam

HARVEST PLATTER 20

Hummus, WCK Vegetables, Soft Feta, Red Wine Eggplant, Saltine Crackers, Za’atar Naan

SALADS

HARVEST SALAD 17

Sweet Snow Peas, Arugula Spring Mix, Carrots, Fennel, Walnuts, Compressed Strawberries, Beet Crumbles, Mint Tarragon Vinaigrette, Charred Strawberry Avocado Mousse

BLT KALE 19

Torn Kale, Smoked Bacon, Garden Cherry Tomato, Marinated Green Tomato, Farm Egg, Parmesan Duck Fat Croutons, Creamy Aged Cheddar Dressing, Sunflower Seeds

Add Choice of Protein: Grilled Chicken 8 Shrimp 12 Steak 14 Local Catch 14

ENTREES

SMOKED LAKE MEADOWS CHICKEN 33

Elote Succotash, Cotija Whip, Chicken Chicharrones, Snow Pea Coleslaw

CAPE CANAVERAL SHRIMP 30

Sofrito Rice, Roasted Farm Vegetables, Low Country Gravy, Watercress-Radish Salad, Salsa Verde

LOCAL CATCH 37

Sweet Potato Caper Crusted Fish, Harissa Sauce, Lentil Bean Salad, Pickled Carrot Puree, and Marinated Lemon

PORK CHOP 33

Kurobuta Chop, Aji Amarillo Collards, Peach Ketchup Glaze, Herb Salad, Mango and Peach Chutney

SMOKED BRISKET 35

Smoked Napa Cabbage, Pear Mustard, Cipollini Onion, Corn Bread Crisp, Pickled Mustard Seed, Brisket Jus

STEAK POTS 33

10 oz. New York Strip, WCK Steak Sauce, Black Garlic Aioli, Salsa Verde, Smashed Potato Salad

20% gratuity added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the customer’s risk of foodborne illness.