

## SMALL PLATES

**SWEET POTATO BREAD 10**

WCF honey butter, local jam

**CHIPS & DIP 12**

chorizo-cheddar fondue, pimento, potato chips

**CRISPY BRUSSELS 13**

buffalo lime vinaigrette, mojo emulsion, pickled onion, marinated feta, candied pecans, fennel pollen



**LETTUCE WRAPS 24**

coffee rubbed short rib, pickled squash, cucumbers, garden peppers, turmeric-green mango chermoula

**HARVEST PLATTER 20**

hummus, farm vegetable crudites, braised eggplant, feta, house-baked saltines, za'atar naan bread

**FISH TACOS 24**

mojo-cajun swordfish, spring mango slaw, avocado cream, red cabbage, jalapeno-lime aioli, pickled onions

### SALADS

ADD 4 OZ OF CHICKEN, SHRIMP, FISH, OR STEAK 12

**KALE BLT 15**

heirloom cherry tomato, bacon, aged cheddar dressing, green tomato, parmesan croutons, hard boiled egg



**HARVEST 14**

arugula, spring mix, snow peas, carrots, fennel, strawberries, walnuts, mint tarragon vinaigrette, strawberry avocado mousse

## WHISPER CREEK FARM



FROM OUR FARM TO YOUR TABLE

### FLATBREADS

**MARG-A-RONI 19**

red base, fresh mozzarella, pecorino, pepperoni, marinated tomatoes, garden basil

**BIRRIA PORK 21**

pulled pork, achiote-tomato sauce, oaxaca cheese, cilantro, onions, jalapeno, birria jus

**BUFFALO CAULIFLOWER 18**

boursin-ricotta spread, house-buffalo, blue cheese crumbles, smoked heirloom carrots, pickled onions, celery-fennel salad, dill

## SIDES

**MAC & CHEESE 12**

ADD SHREDDED BRISKET +10

**ROASTED POTATOES 9**

RED ONION, WATERCRESS, HERB CHIMICHURRI

**CHARRED HEIRLOOM CARROTS 12**

HERB RICOTTA, SUN-DRIED TOMATO CHIMICHURRI

## LARGE PLATES

**WCK BURGER 27**

short rib patties, nueski pepper bacon, foie gras, aged white cheddar, whiskey maple onion jam, arugula, truffle aioli, house made brioche bun, BBQ house chips

**BANH MI 21**

Slow roasted pork, smoked chorizo, cornmeal breaded shrimp, char sui mushroom-cashew pate, pickled vegetables, cucumber, fresh jalapeno, chili lime aioli, house made hoagie roll, BBQ house chips

**SMOKED CHICKEN 28**

Lake Meadows Farm Chicken, elote succotash, cotija whip, chicken chicharones, snow pea slaw

**DIVER SCALLOPS 35**

beluga lentil-green bean salad, pickled carrot puree, harissa glaze, charred lemon relish, garden herbs

**SMOKED BRISKET 29**

strawberry-jalapeno bbq sauce, roasted corn hush puppies, honey-mustard apple slaw, candied pecans

**STEAK & POTATOES 38**

8 oz Lineage coffee rubbed hanger steak, WCK steak sauce, black garlic aioli, salsa verde, roasted potatoes



**JW GARDEN**

Features ingredients grown here at the JW Marriott Grande Lakes in the Primo Garden

An automatic service charge of 20% will be applied to your check for parties of 6 or more but can be adjusted at your discretion.

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