

SMALL PLATES WHISPER CREEK FARM

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

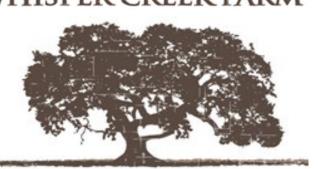
ADD 4 OZ OF CHICKEN, SHRIMP, FISH, OR STEAK 12

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



FROM OUR FARM TO YOUR TABLE

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 HERB RICOTTA, SUN-DRIED TOMATO CHIMICHURRI

12

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, honeymustard 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.



