



Winston

BAR SNACKS

WINSTON BRUSCHETTA 10.

*Crostini, Tomato, Pesto, Peperonata,
Ricotta, Reggiano*

SPICY TUNA & AVOCADO TOAST 14.

Sriracha Remoulade, Himalayan Salt

VEGETABLE SPRING ROLL 11.

*Shiitake Mushroom, Taiwan Cabbage, Poblano,
Cilantro, Carrot, Sweet Chili Remoulade*

BEEF NEGIMAKI 15.

*Grilled Asparagus and Scallion wrapped in thinly
sliced Beef, Yakitori Sauce*

BEEF YAKI DUMPLINGS 10.

Garlic Chive Soy Vinaigrette

BRAISED SHORT RIB EMPANADA 12.

Poblano, NY Cheddar, Green Tomato Chutney

FISH TACOS 16.

*Fish of the Moment, Mole, Guacamole,
Lime-Cilantro Cabbage Slaw, Pico de Gallo,
Tequila-Lime Marinade*

ANGUS BURGER 16.

*Caramelized Onion, Roasted Tomato,
NY Cheddar or Gruyère, Grainy Mustard Aioli*

SMALL PLATES

CAPRESE 14.

*Burrata, Tomato, Onion, Peperonata,
Arugula, Basil Pesto*

SALMON TARTARE 14.

*Dill, Chive, Potato Gaufrette,
Lemon Shallot Dressing*

SHRIMP COCKTAIL 14.

Gin-Infused Chili Sauce

ESCARGOT 15.

Garlic-Herb Butter Baguette

PAN SEARED CRAB CAKES 15.

Guacamole, Smoky Chipotle Sauce

GRILLED GULF SHRIMP 16.

*Caponata, Roasted Tomato,
Lemon Salsa Verde*

BEEF CARPACCIO 15.

*Peperonata, Sweet Maya Onion,
Chives, Radish, Baby Arugula,
Extra Virgin Olive Oil, Balsamic Vinegar*



EXECUTIVE CHEF: MICHAEL WILLIAMS

Please notify your server if you have any
food allergies or dietary restrictions.

🌿 | GREENS | 🌿

WINSTON HOUSE SALAD 10.

Assorted Greens, Haricots Vert, Brussels Sprout Leaves, Tomato, Sweet Onion, Fines Herbes, Dijon Dressing

KALE & ARUGULA 13.

Tomato, Onion, Glazed Walnut, Feta, Peperonata, Balsamic Dressing

ROASTED BEET SALAD 14.

Baby Arugula, Herb Goat Cheese, Grape Tomato, White Balsamic Dressing

GRILLED BABY HERITAGE LETTUCE 15.

Croutons, Toasted Reggiano, Grape Tomato, Lemon Caesar Dressing

🌿 | LAND | 🌿

WINSTON BRICK CHICKEN 24.

Pearl Onion, Yukon Potato, Mushroom, Bacon, Thyme, Demi Glaze

HUDSON VALLEY MAGRET DUCK BREAST 36.

Moroccan Honey Glaze, Potato Gratin, Roasted Cauliflower, Blood Orange Demi Glaze

BEEF TENDERLOIN AU POIVRE 38.

Cracked Black Pepper, Duchess Potato, Baby Carrot, Mushroom Medley, Truffle-Infused Demi-Glaze

ASIAN BRAISED PORK SHANK 30.

Savoy Cabbage, Fingerling Potato, Au Jus

🌿 | PASTA & GRAINS | 🌿

GRUYÈRE POTATO DUMPLINGS 22.

Asparagus, Butternut Squash, Mushroom, Reggiano, Fines Herbs

GARDEN PASTA 19.

Fresh Casarecce, Reggiano, Vegetables of the Day (Vegan Option Available)

WARM QUINOA SALAD 19.

Haricot Vert, Cauliflower, Pearl Onion, Sweet Corn, Pine Nut

PASTA BOLOGNESE 21.

Fresh Pappardelle

🌿 | SEA | 🌿

HERB CRUSTED SALMON 26.

Roasted Cauliflower, Red Pepper, Zucchini, Shallot, Verjus

CHIPOTLE ENCRUSTED COD 28.

Butternut Squash, Corn, Pearl Onion, Brussels Sprout Leaves

WHOLE ROASTED TROUT 30.

Quinoa, Haricot Vert, Sweet Corn, Pine Nut, Cranberry

PAN-SEARED DIVER SCALLOPS 32.

Cannellini Bean, Tomato Compote, Leeks, Asparagus, Saffron Fume



MARKET SIDES 7.

FRENCH FRIES | ROASTED SEASONAL VEGETABLES | DUCHESS POTATO

SAUTÉED BRUSSELS SPROUTS & BACON LARDONS | SAUTÉED BROCCOLI