



# Winston

## BAR SNACKS

### WINSTON BRUSCHETTA 10.

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

### SPICY TUNA & AVOCADO TOAST 15.

*Sriracha Remoulade, Himalayan Salt*

### VEGETABLE SPRING ROLL 12.

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

### BEEF NEGIMAKI 15.

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

### BRAISED SHORT RIB EMPANADA 13.

*Poblano, NY Cheddar, Green Tomato Chutney*

### FISH TACOS 18.

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

### ANGUS BURGER 18.

*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 16.

*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 12.

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

### KALE & ARUGULA 14.

*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 25.

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

### CRISPY PORK CHOP 27.

*Panko Crusted, Fingerling Potato, Green Apple Compote, Bacon & Apple Braised Red Cabbage*

### 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*

## 🌿 | PASTA & GRAINS | 🌿

### GRUYÈRE POTATO DUMPLINGS 23.

*Asparagus, Butternut Squash, Mushroom, Reggiano, Fines Herbs*

### GARDEN PASTA 21.

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

### WARM QUINOA SALAD 20.

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

### FRESH PAPPARDELLE BOLOGNESE 23.

*Classic Ragu of Beef, Pork, and Veal*

## 🌿 | SEA | 🌿

### HERB CRUSTED SALMON 27.

*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.

*Organic Blue Lentil, Roasted Butternut Squash, Corn, Red Pepper, Pearl Onion, Cauliflower Purée*



## MARKET SIDES 8.

FRENCH FRIES | ROASTED SEASONAL VEGETABLES | DUCHESS POTATO

SAUTÉED BRUSSELS SPROUTS & BACON LARDONS | SAUTÉED BROCCOLI