



Winston

BAR SNACKS

SAMOSA ROLL 12.

*Garam Masala, Potato, Vegetable,
Tamarind Sauce*

BUTTERNUT SQUASH & GOAT CHEESE DUMPLINGS 13.

*Dried Medjool Dates, Shallot,
Scallion Cream Cheese*

WINSTON FLAT BREAD 15.

*Gorgonzola, Grape, Radicchio, Red Onion,
Balsamic Honey Reduction*

SPICY TUNA & AVOCADO TOAST 16.

Sriracha Remoulade, Himalayan Salt

BACALAO COD FRITTERS 14.

Smoked Paprika & Lemon Aioli

BRAISED SHORT RIB EMPANADA 13.

*Poblano, Onion, Cumin, NY Cheddar,
Tomatillo Sauce*

BLACK ANGUS BURGER 20.

*Roasted Tomato, Red Onion,
NY Cheddar, Grainy Mustard Aioli*

PLANNING A PARTY?

*For more details about Private Events at
Winston, please speak with a manager.*

SMALL PLATES

CAPRESE 14.

*Burrata, Grape Tomato, Vidalia Onion,
Roasted Red Pepper, Basil Pesto, Arugula,
White Balsamic Dressing*

SALMON TARTARE 14.

*Dill, Chive, Potato Gaufrette, Baguette,
Caper Shallot Dressing*

GRILLED GULF SHRIMP 16.

Guacamole, Corn Salsa, Salsa Verde

ESCARGOT 16.

*Burgundy Snails, Garlic-Herb Butter,
Baguette*

FISH TACOS 18.

*Lime-Cilantro Cabbage Slaw,
Guacamole, Mole, Pico de Gallo,
Tequila-Lime Marinade*

JUMBO LUMP CRAB ROLL 22.

*Bell Pepper, Celery, Sweet Corn, Radish,
Gribiche Dressing*

EXECUTIVE CHEF: MICHAEL WILLIAMS

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

🌿 | GREENS | 🌿

WINSTON HOUSE SALAD 13.

*Organic Greens, Tomato, Brussels Sprout Leaves,
Vidalia Onion, Dijon Dressing*

CAESAR SALAD 15.

*Romaine Heart, Reggiano, Brioche Crouton
Add White Anchovy 3.*

ARTISANAL WEDGE SALAD 15.

*Assorted Baby Lettuce, Grape Tomato, Roasted Pepper,
Bacon Lardon, Gorgonzola Dressing*

BEET & ARUGULA SALAD 16.

*Julienne Beet, Sweet Onion, Roasted Pepper,
Grape Tomato, Reggiano, White Balsamic Dressing*

🌿 | LAND | 🌿

CAGE FREE PAN ROASTED CHICKEN 28.

*Anise & Fennel Crusted Half Chicken,
Mushroom Spaetzle, Veloute Sauce*

CRISPY PORK CHOP 30.

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

HUDSON VALLEY MAGRET DUCK BREAST 36.

*Asparagus, Pearl Onion, Fingerling, Hazelnut,
Dried Fruit Chutney*

MERLOT BRAISED SHORT RIB 34.

*Yukon Purée, Cipollini Onion, Carrot, Parsnip,
Porcini Sauce*

🌿 | PASTA & GRAINS | 🌿

WARM QUINOA 21.

*Brussels Sprouts, Grape Tomato, Sweet Corn,
Pearl Onion, Medjool Date, Radicchio*

WINTER GNOCCHI 24.

*Butternut Squash, Corn, Zucchini, Asparagus, Tomato,
Valbreso Cheese*

MUSHROOM PASTA 23.

*Fresh Casarecce, Mushroom Ragu, Mushroom Broth
(Vegan Option Available)*

FRESH PAPPARDELLE BOLOGNESE 24.

Classic Ragu of Red Wine, Beef, Pork, and Veal

🌿 | SEA | 🌿

ICELANDIC PAN SEARED COD 27.

*Mushroom, Leek, Corn, Yukon Potato,
Creamy Clam Reduction*

FAROE ISLE SALMON 29.

*Broccoli Rabe, Oven Roasted Onion, Caponata,
Toasted Garlic, Artichoke Purée*

ATLANTIC DAY BOAT SCALLOPS 33.

*Quinoa, Cauliflower, Corn, Brussels Sprouts,
Lemon Caper & Tomato Dressing*

PAN SEARED RED SNAPPER 42.

*Japanese Eggplant, Heart of Palm, Roasted Red Pepper,
Tomato, Red Onion, Snow Pea & Lemongrass Sauce*



MARKET SIDES 8.

FRENCH FRIES | SAUTÉED BRUSSELS SPROUTS & BACON LARDON

ROASTED SEASONAL VEGETABLES | SAUTÉED BROCCOLI AND CAULIFLOWER
